

SEPTEMBER 5, 1953

THE NATIONAL

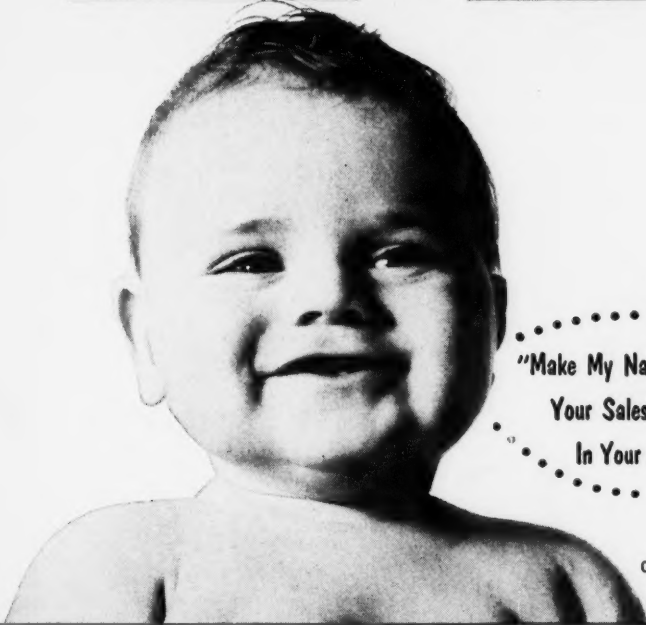
Provisioner

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Constance Bannister Photo

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Corporation**
Chicago 38, Illinois



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FAMOUS for Economy and Dependability

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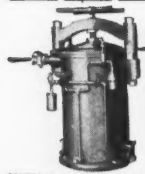
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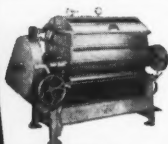
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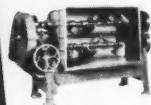
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THE MOST COMPLETE LINE OF SAUSAGE-MAKING MACHINERY

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Greatest variety
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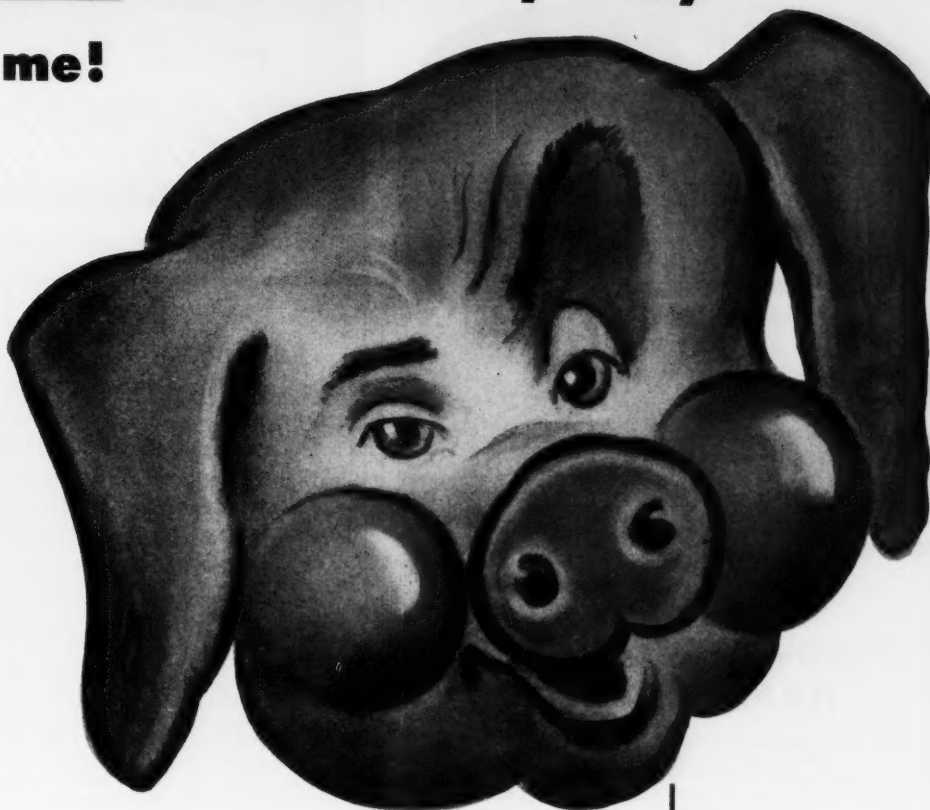
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FLAVOR IN PORK SAUSAGE
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THE NATIONAL Provisioner

VOLUME 129 SEPTEMBER 5, 1953 NUMBER 10

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(Mail and Wire)

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Cudahy Denies CIO Charges

The CIO-wide boycott of Cudahy Packing Co. products was described this week end by a company spokesman as "a pressure move to force Cudahy to drop a lawsuit against the United Packinghouse Workers union and to restore eight Omaha union members suspended last April." J. J. Feeney, Cudahy vice president in charge of industrial relations, flatly denied the charges used against the firm by CIO President Walter Reuther in calling for a boycott by millions of CIO members.

Feeney said Reuther's charge that the company is trying to destroy the union is "without foundation" and that "for the past month we have been negotiating with the union and have made a bona fide offer of a general wage increase." Cudahy last April sued the UPWA local Omaha union and the international for \$1,250,000, plus \$60,000 a day for each day of a two-week strike. At almost the same time, it suspended eight union leaders whom it accused of a series of illegal actions.

Warns of Chaos from Farm Plan

The ultimate effect of continued high price supports for farm products could be an economic debacle which would make that of the late 1920's seem insignificant, Sylvester J. Meyers, president of the Chicago Board of Trade, has warned. Meyers said the government already has invested \$3,250,000,000 in the support program, a 100 per cent from last year, and appears to be on the way to investing another \$3,250,000,000 in the next year. Speaking to 15,000 farmers at a recent Farm and Soil Day program in Bloomington, Ill., he said a possible solution is a two price plan with a relatively high price for domestic consumption and a free market world price for export.

Rail Refrigeration Rate Boost Asked

The railroad industry has asked the Interstate Commerce Commission to approve rate boosts for its refrigeration services. The roads want a 31.6 per cent increase in cases where they provide full refrigeration from start to finish and boosts from 4 per cent to 82 per cent on "optional service" where the shipper selects the service he wants. They told the ICC they lost \$12,000,000 on their refrigeration business during 1951.

Canadian Wage Hike

A general wage increase of 5c an hour for men and 4c for women, with additional increases up to 10c for skilled workers, is provided in an agreement covering 15,000 packinghouse workers in Canada. The new agreement with the United Packinghouse Workers of America (CIO-CCL) has been signed by Canada Packers Ltd., Swift-Canadian Co., Ltd., and Burns & Co., Ltd.



Pleased with the success of their modernization program are Machlin firm officials: Kenny Hesson, general manager; M. L. Machlin, owner,



and Norman Stacks and James Chew, sons-in-law of Machlin whom he is training to operate the business in future years.

New Ideas Pay Off at Machlin's

A POSITIVE demonstration that long range construction planning pays dividends is found in the program under way at the Machlin Meat Packing Company, Norwalk, Calif.

Three years ago when "Mac" L. Machlin took over the plant under discussion, he recognized its structural shortcomings but also was aware of its potential insofar as his

methods of operation were concerned. He immediately set up a long range construction program to bring the plant up to the most modern meat plant standards. This program is to be carried out in four stages as follows:

Stage 1. Construction of a new beef killing floor and offal unit at the completion of which the original floor would be economically salvaged by conversion into chill boxes for 215 beef.

Stage 2. The construction of a new inedible unit so oriented with the new plant that the existing unit can be used until the new tank house is built. Upon completion, the present inedible plant can be razed to provide space for continuity of the killing floor for stage No. 3.

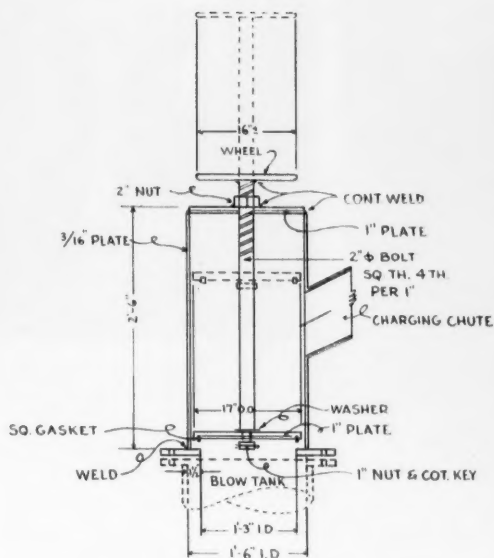
Stage 3. An addition to the new beef killing floor to provide a rough hog killing unit. (Some space in the new beef



Here is a closeup of the grate type pritching section. Note the collar at the end of the pritch stick which engages the grating.



First stage in the building program is the new kill area. Windows and skylights provide abundance of natural lighting.



Special non-clogging valve for receiving end of blow tank is easy to clean and maintain. Only 40 lbs. steam is required for blowover.

killing unit is now allocated to finished hog dressing equipment.)

Stage 4. The construction of new beef cooler, 40x107 ft. in size, a loading dock, and equipment washing room in front of the existing plant. This unit will extend out to a separate existing office and welfare building and will attach to same. A continuous outside dock will run from office building to killing floor for pedestrian traffic as well as equipment transportation.

The first stage of this program has just been completed and innovations are found in this modern setup that eliminate many of the usual operating headaches found in beef killing floors and tank houses.

First to be considered is the long livestock holding alley that is divided into sections by large gates that, when open, recess against the building and are flush with the building's projected pilasters. This makes a smooth wall with no projections to bruise shoulders and hips when cattle are being crowded into the funneling chute to force the animals into single file. (See photos on next page.)

The "funnel" is located in that part of the chute which turns back on itself in a 180 degree arc. It has long been recognized that animals will advance voluntarily in a circular chute, presumably looking for an escape route, and advantage is taken of this phenomenon to help get the livestock into single file.

After entering this concrete chute the animals and drover are indoors since this area is under roof and is well lighted by the prudent use of glass blocks placed high in the wall. Paralleling the chute is a 6-ft. wide alley through which cripples and downers can be transported by an overhead traveling hoist on an I-beam track directly to the dry landing area in front of the knocking pen. Here the crippled animals can be transferred to regular equipment for routine handling with no loss of time or extra labor being involved.

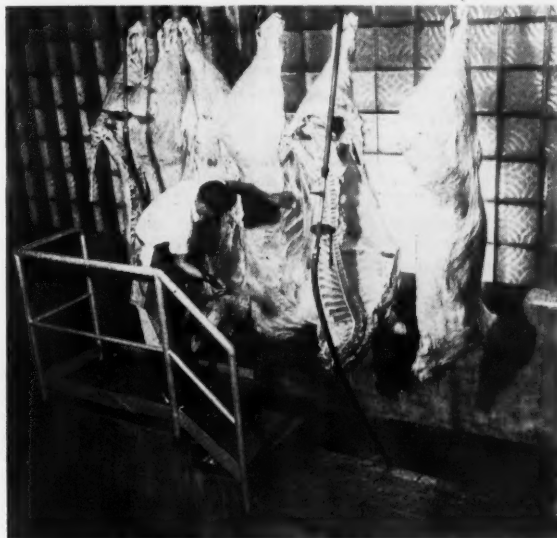
Another innovation, for handling cattle condemned on ante mortem inspection, is found in the inedible offal wing of the new building. Track height doors, 5 ft. wide, through which an I-beam track passes, permit a traveling hoist to bring the dead animal into the plant where special



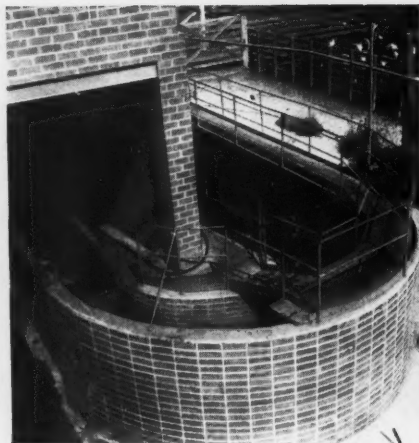
Inedible material from 160 cattle is conveniently held in these elevated cone tanks and discharged to the melter as needed.

pritch plates are provided for skinning the carcass. The hoist assists in the dressing operation and the carcass is eviscerated and cut up only a few feet from the hasher-washer and hog.

Upon entering the killing department one is immediately impressed with the abundance of natural light provided by large window areas and full length, continuous sky lights of the hip vented type. No glass is used in the sky lights, all fenestration being provided through the liberal use of Plexolite fluted sheets. Approximately 6,000 sq. ft. of this material is used in the 17 skylights, 12 over the killing



Platforms are concrete built with non-skid brick tops. Galvanized toe plates and guard rails protect workmen from falls and product from contamination through contact with the platform.



Cattle enter the slaughter room through a unique, 180-deg. turn chute. In left photo note how gate is hung flush with the wall to

protect animals from hip bruises. Center photo shows the "U" turn and at right is the concrete chute leading to the knocking pen.

floor, two over the edible offal department, two over the inedible wing, and one over the hide holding room.

The permanent, sanitary installation and maintenance of conventional pritch plates has long been a problem in the industry. Seepage under loosened plates produces odors and promotes bacterial growth even where plates seemingly are tightly anchored to the floor. Cradles have to some extent dispensed with conventional plates but power droppers are practically required for use with cradles. The shortcomings of plates and cradles are eliminated in the Machlin plant since neither is used on this floor.

Pritchling of cattle is performed in the usual location and position on the floor on a grate. The grate is 4 ft. wide by 24 ft. long (for three beds). It is known in the trade as Skywalk grating. It is made of $\frac{1}{4} \times 1\frac{1}{4}$ in. flat stock on edge with $\frac{1}{2} \times \frac{1}{2}$ in. spacers on 4 in. centers. This produces a 2x4 in. grill. The installation is such that the grate gives the floorsman an option of 2 in. movement of pritch stick. To facilitate handling, the grates are made in sections 4x6 ft. in size.

The grate sections lie flush with the concrete floor and rest on an angle iron shoulder $1\frac{1}{4}$ in. below the surface of the concrete floor. The angle iron is permanently anchored to the floor. This angle iron also serves to prevent chipping of the concrete around the grate pit. The pit is 4 in. deep around the edges and pitches $\frac{1}{2}$ in. per foot toward a center 4 in. drain. Cleanup of grates and pit is simple, expedient, and positive since everything is in plain sight.

The pritch stick, instead of being merely pointed at the floor end, also has a washer about $2\frac{1}{2}$ in. in diameter welded around the stick about $1\frac{1}{2}$ in. from the end for contacting the grate bars. No lateral slippage occurs and control is positive.

Before these grates went into service there were dire predictions as to

the effect of the grate on the hide. It was believed that a "waffle" pattern might be produced or that dragging over might score the hair side. Such has not been the case on either heavy bullocks or thin skinned canners, and no adverse effects of any character have yet been reported. Workmen find the grate to be superior to plates for working conditions, and the inspection service is pleased with their sanitary maintenance features.

Another special feature found in this plant is the "batch" handling of inedible material. Pending the eventual construction of the new tanking unit, provision had to be made for temporary storage of hashed and washed material awaiting cooking. Since only one 10,000 pound 5x12 cooker is in service, it was decided not to set up any more melters in the present location but to install them later in the new tanking unit. Inasmuch as three cooks are required for about 200 cattle per day and all material is hashed and washed during the working hours, it followed that temporary holding facilities must be provided.

This was accomplished by installing two elevated cone bottomed tanks, side by side, with the bottom valve about two feet above the level of the charging head of the cooker. These two tanks are each 6 ft. in diameter by 12 ft. tall and hold the inedible material from 160 cattle (80 animals each). The blow tank line discharges into either tank by a valve arrangement. When the cooker is emptied it is immediately ready to receive a new charge from the elevated storage tanks. Five pounds of air pressure is put on the tank to be emptied, the gate valve is opened and a full charge is made in about 30 seconds via a 6 in. diameter line.

This set up suggests an installation suitable for equipment in any tank house to be used in the event a breakdown of cooker, expeller, press, pump, or boiler would otherwise stop or in-

terrupt operations. Material could be hashed and washed and blown into the receiving tanks (instead of directly to the melters) in an orderly manner pending repair of the breakdown, with absolutely no rehandling or backing up of product.

In this plant, for example, 200 cattle are dressed in eight hours. The inedible material is hashed, washed, and hogged during operating hours and the department is cleaned by the regular cleaning crew. Cooking operations then extend over a period of 16 hours or three melter-charges with no further cleanups required. While these tanks are elevated, the operator does not have to climb ladders or stairways to actuate valves. All valves involved in the receiving and transportation of products are operated remotely, i.e., from the floor level, by chain and sprocket devices or handle extensions.

Another noteworthy installation is the special valve setup at the receiving end of the blow tank. The standard gate valves customarily employed frequently are fouled by material getting into the bonnet when the valve is closed.

Machlin's plant mechanics designed a valve for blow tank use that is similar in principle to the closure of a sausage stuffer. A round tube, 18 in. inside diameter and 30 in. long was welded onto a 1-in. plate flange designed to match the valve flange of the blow tank but which provided a $1\frac{1}{2}$ -in. shoulder inside the tube. The top of the tube has 1-in. circular plate welded onto the tube. (See drawing on page 13.)

A 16-in. sprocket on a threaded worm through the top plate raises or lowers the closing cap of 1-in. plate which is 17 in. outside diameter and which is provided with a square gasket in a machined groove. The gasket fits against the shoulder inside the tube to effect a tight seal. The worm has square cut threads, four threads

(Continued on page 28)

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13,277

Get this complete screw conveyor book—92 pages of pre-engineered selection and application data. Ask for Book 2289.



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Merchandising Trends and Ideas

Canned Meat Contest Is Armour's 'Biggest Yet'

Armour and Company has hitched to a star the biggest contest promotion yet for its Pantry-Shelf Meals.

Built around giving a new name to Joan Weldon, young Hollywood star, the two-month contest that opened on September 1 offers plenty of prizes for consumers, retailers and salesmen.

Consumers will receive 1,081 prizes worth \$32,500, headed by a top award of a Packard Caribbean sports convertible, plus a free two-week trip to Hollywood for two, or \$7,500 in cash. Each entry must be accompanied by an identifying label from one of ten Armour Pantry-Shelf Meal products.

Retailers who build store displays tying in with the contest will cash in on 400 prizes and bonuses totaling \$10,400.

Armour is promoting the contest through full-page color ads in ten national magazines with a combined circulation of more than 31,000,000. Point-of-sale material to be distributed by salesmen includes kits of self-talkers, entry blank pads, pricing cards, display cards and advertising mats.

Special contest displays of the canned meats will be on exhibit in the lobbies of 15,000 theaters in conjunction with the showing of Joan Weldon in "So This Is Love." One-minute film trailers also will announce the contest.

Cooperating with Armour in the promotion are Warner Bros. Studio, Packard dealers and Trans World Airlines.



'NAME THE STAR' consumer contest of Armour and Company offers \$10,400 in cash prizes for retail displays.

Record Krey Promotion

Krey Packing Co., St. Louis, is promoting its canned beef and gravy and pork and gravy in the largest campaign in its history. Advertising is being done in national weekly and grocery distributed magazines plus radio, television and newspaper ads in selected markets.

TV for Swift'ning

Swift & Company, which has been using magazine, newspaper and radio advertising to promote Swift'ning since 1949, will televise the product on the daytime "Garry Moore Show."

New 'Family-Size' Package Boosts A & B Bacon Sales

Introduction of a new 12-oz. "family-size" bacon package by Arbogast & Bastian, Inc., Allentown, Pa., has caused a large increase in the firm's bacon volume.

Believing that the average family in its marketing area found the ½-lb. package too small and the 1-lb. package too large for serving at any one meal, the firm added the third size recently, encouraging use of the entire package at one time.

It was launched with moderate promotion as the "new family-size package . . . designed for the average American family—not too many slices, nor too few. Each package guaran-



teed to contain between 18 and 21 slices."

Results were reported beyond expectations. A & B always had found its ½-lb. package the big "moving item" while the 1-lb. package was harder to sell. While sales of these packages remained about the same, the 12-oz. size soon moved ahead with sales about equal to the total of the other two, it was reported. Cost per pound of the 12-oz. size is 1c less than the ½-lb. size.

The campaign to introduce the package to the general public was handled by George R. Lieberman, Advertising, of Allentown. It included full page and 1,000 line newspaper ads, supplemented with point-of-sale screened material.



"ALL TYPES AND SHAPES for every taste" is the description by H. C. Guetschow, general manager, Peschke Packing Co., Inc., Detroit, of the frankfurters manufactured by this sausage kitchen. He is shown with a partial display of the frankfurters, which include the standard link, king-size and baby franks, both skinless and with natural casings, in ½- and 1-lb. units. The firm also makes the highly-seasoned or "hot" red hot and packages other sausage items in both chunk and link units.



DINNER TIME BEEF Pot Pie, which needs no refrigeration, is the invention of Trenton Foods, Inc., Kansas City. The pie serves three persons and provides a hearty, hot meal in minimum kitchen time for the home-maker. A twist of the can opener makes it ready for the oven.

Briefs IN THE NEWS

ON Selling Meat

Kingan & Co., Indianapolis, has retained Caldwell, Larkin & Co. of that city as advertising agency for the company, N. Bruce Ashby, Kingan vice president, announced. He said the merchandising program calls for "good, strong newspaper and radio advertising" in the Indianapolis area and throughout Indiana. Kingan will sponsor the broadcasting of nine Indiana University and Purdue football games this fall.

A 400 per cent increase in its sales of canned meats since 1950 is attributed almost solely to merchandising by a Chicago supermarket serving 30,000 customers a week. Mass displays are spotted throughout seven heavy traffic flow areas at the High-Low Food store to remind consumers of a quick, tasty and inexpensive way to make a meal. Greatest number of sales of canned meats are made from the displays at the store's checkout counter.

The outstanding success of last year's "Blessed Event Day" tie-up promotion between Gerber's Baby Foods and Westinghouse Electric Corp. has prompted both companies to schedule a repeat performance for September 23. Gerber's will award 64 dozens of strained and junior foods, meats and cereals to the parents of twins born on that day and Westinghouse will present sets of automatic laundromats and clothes dryers. Last year 303 sets of twins were born on the "Blessed Event Day," as opposed to the expected average of 104.

John Morrell & Co., Ottumwa, Iowa, is planning to produce its Red Heart three-flavor dog food in Michigan, effecting sizable savings in shipping costs to eastern markets as well as in production costs. The company is engaging brokers to handle sales in various sections of the country and will discontinue direct selling to retailers in those territories.

The Texas secretary of state has assigned the trade mark "Hunt's Pepper Hot" to Hunt Packing Co., Inc., Lubbock, Tex., sausage and meat products.

Recently introduced into the New York market, frozen Grand Duchess Steaks currently are being merchandised in more than 150 markets covering 22 states, according to Harry H. Snyder, president of Grand Duchess Steaks, Inc., Akron, Ohio.

SAVE with Speco..



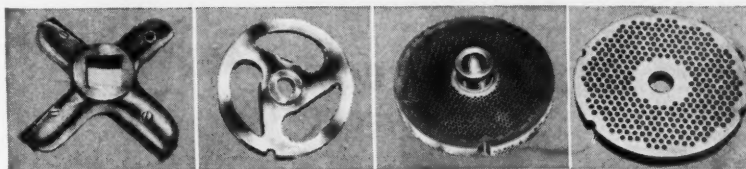
You'll never get a better buy than SPECO offers you in its performance-proved grinder plates and knives. Only choice metals go into SPECO products, precision ground for long life, trouble-free performance. **SAVE** time, labor, money with SPECO. Order your replacement requirements **NOW!**

Pictured (left) with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble . . . to clean . . . self-sharpening.

Pictured below is SPECO's C-D Cutmore—top quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . a wide variety of SPECO plate styles—in a complete range of sizes for all makes of grinder. All SPECO products are guaranteed.

SPECO's C-D Sausage-Linking Guide Increases hand-linking speeds, cuts costs, improves product appearance.



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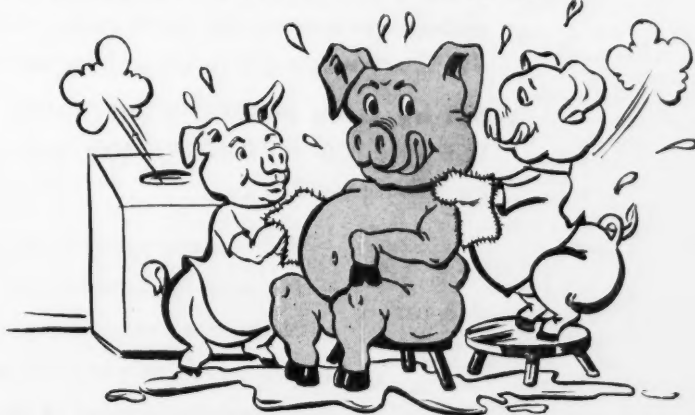
Write for SPECO's "GRINDING POINTERS."

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SPECO inc.

turkish baths for pigs?



No, but Phil Hantover recommends the use of NOCON HOG SCALD to assure cleaner carcasses, free from scurf. Cuts shaving time 20 to 30%. Speeds up dehairing, therefore speeds up production. Works equally as well in hard or soft water. Use 1 pound to 100 gallons of water. Order now from Phil Hantover, Inc.

only 19½¢ lb.
100 lb. drums.

Unconditionally Guaranteed

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400 lb. drums.

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PRESCO FLASH CURE

For the Complete Processing of Bacon

in 12 HOURS

**... when used with PRESCO HYDROJET for
infusion of properly chilled fresh pork bellies**

- ★ **With THE PRESCO HYDROJET, bacon processors can reduce normal curing time under refrigeration to about 48 hours when conventional curing materials are used.**
- ★ **But by using PRESCO FLASH CURE in conjunction with THE PRESCO HYDROJET, this entire curing period can be eliminated...**

- ★ **Refrigerated space is required only for chilling**
- ★ **No need for expensive curing boxes**
- ★ **No box or truck moving or cleaning**
- ★ **Sharp reduction in labor and handling costs**
- ★ **Immediate turnover in investment**
- ★ **Excellent color, flavor and holding qualities**

PRESCO FLASH CURE is manufactured and sold only by

PRESERVLINE MANUFACTURING COMPANY
Flemington, New Jersey

Eight Experts to Tell Research Progress at AMI Annual Meeting

New scientific research, from the use of atomic fission products for the sterilization of meats



DR. ROBINSON

to new designs for sausage - stuffing machines, will be discussed by eight authoritative speakers at the Scientific and Operating section meeting of the American Meat Institute's Annual Meeting at 10 a.m. Saturday, October 3, in Chicago's Palmer House.

Planning to take the "wraps" off new industry developments will be Dr. H. E. Robinson, director of laboratories for Swift & Company; Dr. C. E. Gross, director of scientific research for John Morrell & Co. of Ottumwa, Iowa, and members of the Institute Foundation staff, including Charles F. Niven, James B. Evans, Charles Everson, D. M. Doty, Bernard S. Schweigert, and Frank L. DeBeukelaer.

Dr. Robinson, who joined the Swift organization 21 years ago after graduation as a nutritionist from the University of Pittsburgh and assumed the post of director of laboratories this year, will talk on "New Horizons in Research." He plans to discuss the possible impact of the tremendous interest in cold sterilization and the results obtained through the use of atomic fission products, the necessity for better packaging for meats, and the current



DR. GROSS

reducing fads that are so popular.

As a nutritionist, Dr. Robinson has particular interest in the latter subject and has extended considerable study to present-day diets.

Dr. Gross, a veteran of 23 years' service with the John Morrell concern since graduation from Northwestern University, will cover the subject of a "Positive Approach to the Food Poison-in Problem." He will discuss the length of time meats may be safely kept, and safer means of handling meats.

"Better Designed Equipment Helps Plant Operation" will be the theme of Niven's talk. He will outline the points to consider in design of meat-processing equipment with respect to efficiency of operating, maintenance and cleaning. He also plans to suggest improvements in design for present-day equipment.

The other Foundation staff members will present five-minute panel discussions on: (1) New methods of processing hides; (2) Typically unusual as well as common service problems brought to the attention of the Foundation by the industry; (3) Use of animal fats in feeds, and, (4) Studies of Dielectrically-processed ham and luncheon meats.



C. F. NIVEN

USDA Relaxes Regulations On Shipment of Swine Raised on Cooked Garbage

The USDA has relaxed its ban on interstate shipments of hogs from stockyards under federal inspection in non-quarantined areas.

As of September 1 swine fed cooked garbage can be shipped interstate without further restrictions.

Federal regulations in effect since July 1, relating to the eradication of the swine disease, vesicular exanthema, had required a special certificate showing that the hogs had been raised on cooked and not raw garbage before such swine could be shipped interstate.

The USDA said this restriction was "an undue hardship in handling the swine in yards and thus reduced the prices buyers could pay."

Stockyards now will accept only swine eligible for interstate movement under the VE regulations and all can be handled in the same manner. Interstate movement of swine fed cooked garbage other than from stockyards as specified, still requires a certificate signed by an approved inspector showing that the swine have not been fed raw garbage and have not been exposed to VE.

The Department also announced the intention of further amending the regulations to prescribe the cleaning and disinfecting of vehicles before they are used in moving swine interstate, but not after their use. The elimination of the requirement for the second cleaning and disinfecting measure is an attempt to relieve the carrier of the extra cost.

At the same time, in order to provide adequate protection against further spread of the disease, the chief of the BAI was authorized to require the cleaning and disinfecting of any vehicle after use in interstate shipments of swine that have been fed raw garbage or have been infected with or exposed to VE. He may also require the special measures if there is reason to suspect that any of those conditions might exist.

Pennsylvania Sales Tax

Pennsylvania became the 34th state to impose a sales tax when its 1 per cent levy went into effect this week. Major exemptions include food, most clothing and shoes, items bought for resale or to be used in manufacturing and motor fuels. Support for a federal sales tax also is growing in Congress.

No More Farm 'Surplus'

Although the expensive mountains of butter, wheat, corn and cotton still are growing in government warehouses, the farm "surplus" problem has been removed by a word. From now on the Eisenhower administration plans to refer to the accumulations as "excess reserves."

Meat Industry Earned 3/5c per Dollar in 1952

Net earnings by the meat packing industry of but 3/5ths of a cent per dollar of sales of all kinds during 1952 were reported yesterday by the American Meat Institute. Total sales of meat and all other products of the industry were \$11,250,000,000.

"During the year," the Institute added, "the profits of companies of all sizes, and from all sources, as applied to meat sales, amounted to about 3/5c per pound of meat sold—a profit so small that if it hadn't existed at all, there would have been no appreciable difference in the price paid by consumers for meat."

"The meager profit—of which meat packers are not proud—was far below that made by any other major industry."

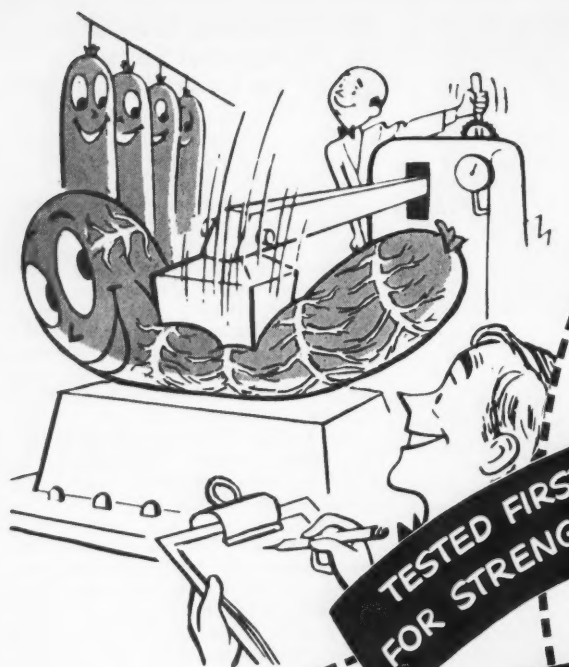
"Out of each dollar of sales the industry paid out 99-4/10c, greatest expense being for purchases of livestock and other farm products which amounted to 77.6c for each dollar of sales. Wages and salaries accounted for 10.9c, supplies and containers for 3.9c, transportation 2.4c, depreciation, sales and

other expenses 3.5c and taxes 1.1c (nearly double the profit)."

"Earnings as a per cent of net worth dropped from 7.4 per cent in 1951 to 5.7 per cent in 1952. Production workers in the industry earned a weekly average of \$73.39 as compared with \$68.30 a year earlier."

In making public the figures an Institute spokesman commented, "The meaning of the astronomical volume of sales in relation to profit is brought into clear focus by applying the ratio of meat packers' net profit to the volume of sales in a retail store. A store which sold a sizable half million dollars' worth of merchandise, and which earned the same rate of profit as the meat packers, would have made a net profit of only about \$250 a month."

"That 3/5ths of a cent per dollar of sales works out at \$63,000,000 scattered around through more than 800 companies which do the bulk of the country's meat business, compared with \$81,000,000 in 1951. Although profits dropped 22 per cent, the value of sales declined only 3 per cent."



CUDAHY

Selected
**NATURAL
CASINGS**

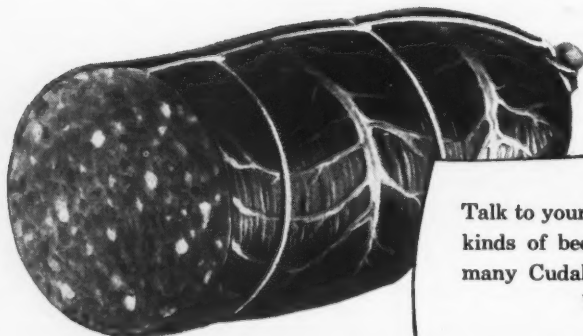
**...TESTED AGAIN
FOR UNIFORM SIZE!**

*keep your sausage looking
and tasting their best!*



No one likes a casing to break . . . or likes to see
sausages filled too much or too little. It doesn't look right—especially to your
customers. Hurts sales, too. Cudahy Natural Casings are twice-tested just to
prevent that . . . and look good, absorb smoke evenly, seal in flavor, too.

Change to *Cudahy* Natural Casings!



THE CUDAHY PACKING CO.
Omaha, Nebraska

Talk to your Cudahy Casing Expert. 79 different
kinds of beef, pork and sheep casings . . . and
many Cudahy branches . . . are at your service.
Write, wire or phone today.

Kneip Group Buys Control Of Roberts & Oake, Inc.

A group headed by Elmer W. Kneip has acquired control of Roberts



E. W. KNEIP

& Oake, Inc., which operates pork packing and processing plants in the Chicago Union Stockyards and in Madison, S. D.

The business was originated in 1895 by Col. John Roberts and C. J. Roberts and has been in continuous operation since that time.

The new controlling interest also is identified with E. W. Kneip, Inc., of Chicago; the Elburn Packing Co. of Elburn, Ill., and the Nebraska Beef Co. of Omaha.

Under present plans, Kneip said, the executive personnel associated with Roberts & Oake will continue, with R. J. Gunderson and Joseph Seeley serving as vice presidents.

At a meeting of the board of directors last Saturday, Kneip was

elected president and Russell H. Teising, secretary and treasurer. John Blankenship, who has been with Kingan & Co. for 23 years, will join the company as executive vice president.

\$150,000 Expansion Begun By Redfern Sausage Co.

Production capacity of the Redfern Sausage Co., Atlanta, Ga., is being multiplied by more than two and a half times in an expansion program now underway, Robert L. Redfern, president, announced.

The new plant addition will add nearly 8,000 sq. ft. of floor space to Redfern's present manufacturing and storage area, bringing the total to more than 12,000 sq. ft., he said. Cost of addition, including refrigeration equipment, will be approximately \$150,000.

Special emphasis is being placed on sanitation in the new addition, which will be completely departmentalized and of the most modern architectural design. All walls in the manufacturing departments will be lined with glazed tile.

The architect is Henschien, Everds & Crombie of Chicago.

Tobin Doubling Capacity Of Plant in Rochester, N. Y.

The Tobin Packing Co. plans to double capacity of its Rochester (N.Y.) plant by next June 1, Fred M. Tobin, president, has announced.

Expansion will cost approximately \$1,000,000, including a new \$200,000 garage and repair shop now under construction and an \$800,000 addition to the main plant.

Tobin said the increased facilities have been contemplated for a year to meet steadily increasing demand for the company's products. Last year the company completed a \$2,000,000 expansion of its Albany plant. Sale of Tobin's plant in Fort Dodge, Iowa, in July to Geo. A. Hormel & Co. released a large sum of money for use elsewhere.

Company directors recently announced a quarterly dividend of 20¢ a share on the common stock, payable October 1 to holders of record September 15. The firm had been paying 15¢ quarterly.

ELLIOTT IS MODERNIZING AND EXPANDING

H. A. Elliott, president, Elliott Packing Co., Duluth, Minn., is shown looking over plans for an addition to the firm's packinghouse facilities.

Construction has already been started. Plans for the addition to the hog slaughtering department were prepared by Henschien, Everds & Crombie and have been approved by the USDA Meat Inspection Division. This work has been dictated by the fact that the existing equipment in the hog slaughtering department of the Elliott Packing Co. has become obsolete.

A major item of new equipment in this department will be a Boss Jumbo U hog dehairer equipped with a moving top gambreling table. A Boss No. 72 automatic hog singer and a No. 77 hog body polisher will also be included in the new equipment to be installed when the building is completed.

Elliott also reports that plans are under way to build additional facilities which will include larger office space and separate quarters for federal meat inspectors, federal graders, and U. S. Army meat inspectors. Included in the project is increased dressing room space for both men and women and a new dining room area. Garage space will be increased.



PERSONALITIES and Events OF THE WEEK

►Geo. A. Hormel & Co. announced that Local 31, United Packinghouse Workers of America, has accepted the Hormel annual wage plan at the Fort Dodge plant. O. L. Marquesen, general manager, said the plan will be installed as soon as the preliminary work required is completed.

►J. W. Breathed, vice president of the Cudahy Packing Co., Omaha, and the headquarters departments under his supervision are to be transferred back to Chicago in the early fall. The departments are advertising, margarine, Old Dutch Cleanser and industrial soap and cleanser. Chicago is nearer the hub of activities for these non-meat departments, the firm explained.

►B. W. Campton, president, Meat Packers Incorporated, Los Angeles, and Mrs. Campton, have left on a Jonathon Club tour to the Hawaiian Islands. They will return to the mainland on September 19.

►The Sioux Falls plant of John Morrell & Co. will play host again September 10 to 4-H Club members attending the South Dakota State Fair. H. T. Quinn, plant manager, said that

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with the **RED STRIPE**

PIN-TITE is the best shroud cloth for you! Outlasts ordinary shrouds many times over. Pulls tight without tearing. Special weave permits complete aeration. Bleaches white and marbleizes. The bold red stripe identifies the *Extra Strong* pinning edge. Save time—Save money—Use **PIN-TITE**. Mail the coupon for your free working sample.

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Full Length!



STOCKINETTES

FORM-BEST forms your hams better . . . absorbs less . . . boasts an absolute minimum of shrinkage. This is the stockinette you've been hearing about . . . the full length stockinette that is stronger and more elastic . . . **FORM-BEST** stockinettes can be applied in half the time—easily and quickly. A trial will convince you.

Use the coupon below for free samples and prices. **SEND NOW** and receive a valuable, free "SURPRISE" GIFT!

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Gentlemen: Please send free samples as indicated below:

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attendance at the annual beef barbecue is expected to equal last year's record 4,200 guests. About 2,500 lbs. of choice beef will be barbecued for the boys and girls by Morrell chefs.

►**E. J. Boatler**, manager of the West Texas Packing Co., San Angelo, Tex., recently appeared before the city commission to renew his plea for relief from paying inspection fees. He said he has been paying \$163 a month for the last nine months to receive city inspection, which is free to restaurants and such allied industries. Boatler said inspection should be paid for by taxes since "the public benefits from inspection, not us."

►Funeral services were held this week in Kansas City, Mo., for **Jerome T. Webster**, who retired in 1949 as foreign department manager of the Cudahy Packing Co. Webster became associated with Cudahy in Omaha in 1912 and moved to Chicago in 1918. He was a member of the Chicago Meat Packers & Wholesalers Association and the International Trade Club of Kansas City.

►**Louis F. Grauer**, 77, owner of the old George Koehler Meat Packing Co., Buffalo, N. Y., for 20 years, died unexpectedly in his home this week. He went to work as an office boy in the old Klinck Meat Packing Co. in Buffalo in 1900 and bought the Koehler firm in 1929. He retired three years ago.

►**Charles M. Russell**, 65, manager of Swift & Company's Employees Benefit Association since 1937, died August 29 in Chicago. He had been a Swift employee since 1904.

►A large quantity of hams, estimated at 100,000 lbs., was made valueless by fire in the smokehouse of the Blue Bird Food Products Co., Philadelphia. **Herbert Cook**, president of the firm, set the loss at

\$50,000. Firemen said the fire started in the third floor smoke room.

Wilson & Co. Closes Plant In Dothan, Ala., Sept. 5

Processing and manufacturing operations at the Dothan (Ala.) plant of **Wilson & Co.** are being discontinued, effective September 5, because they have been "very unprofitable" during the last few years, the company announced.

The firm's sales representatives will continue in the Dothan area, however, and the complete line of Wilson products still will be available to customers.

Plant Manager **Charles A. Dunseth** said some 125 employees will be released from the plant, which Wilson has operated since July 1, 1948.

Company officials explained that the "very difficult" decision to close the plant was reached because of its unprofitable operations and "adverse operating conditions" in Dothan.

Heil Packing Co. Founder Dies in Firm's 50th Year

George L. Heil, sr., 76, founder and chairman of the board of the Heil Packing Co., St. Louis, died of heart disease August 30 in his home. Heil founded the firm in 1903 after having worked for his father who operated another packing plant. His son, **George, jr.**, has been serving as president of the Heil Packing Co.

Survivors also include Heil's widow, **Gertrude**, and three daughters. The Heils celebrated their golden wedding anniversary in October, 1951. The 50th anniversary of the firm is being observed this year. Father of the deceased was the late **Charles P. Heil**.



SWIFT & COMPANY officials and their wives were collared with flower leis on arriving at Honolulu by United Air Lines to attend recent Pacific Mercantile Co. board of directors meeting. Shown (left to right) are: **F. J. Townley**, branch house sales manager, Chicago; **Henry Basbet**, territory dairy and poultry agent, San Francisco; **Mrs. Basbet**; **C. A. Thommen**, head of sausage sales, Chicago; **Mrs. Ed Whittaker** and **Ed Whittaker**, district manager, San Francisco.

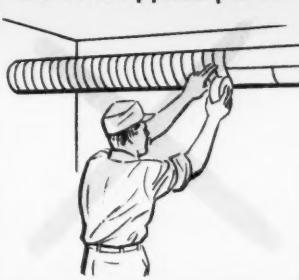
ALUMINUM-JACKETED FOAMGLAS eliminates these steps →

Installation is as easy as this →

No separate banding of insulation



No field-applied jacket



No painting or finishing of jacket



1. Seal joints (for refrigerated lines only)



2. Slip on



3. Band



The simplicity of these specifications confirms how much you will save in labor and materials costs by standardizing on Aluminum-jacketed FOAMGLAS:

For cold and hot water and process lines (56° to 212° F)

1. Slip on Aluminum-jacketed FOAMGLAS.
2. Band* at butt joints and at center of each segment.

For refrigerated lines (below 56° F)

1. Apply thin coat of sealer** to all joints.
2. Slip on Aluminum-jacketed FOAMGLAS.
3. Band* at butt joints and at center of each segment.

For steam lines (212° F to 800° F)

1. Slip on Aluminum-jacketed FOAMGLAS.
2. Band* at butt joints and at center of each segment.

*Bands shall be aluminum 3/4" wide by 0.015" thick . . . similar to those manufactured by A. J. Gerrard Co., Melrose Park, Ill.

**Sealer should be a product similar to "Foamseal" which is aluminum in color (Made by Benjamin Foster Co., Philadelphia, Pa.)

Sizes Available

Aluminum-jacketed FOAMGLAS is available in six thicknesses (for minus 50° to 800° F) for pipe sizes up to 14".

FOAMGLAS pipe insulation is available without jacket or factory-jacketed with either glass fabric or aluminum. FOAMGLAS distributors are located in most principal cities. Write us for name and address of the one nearest you. For complete information about all forms of FOAMGLAS insulation, write us for booklets on uses on piping, equipment, refrigerated structures or normal temperature buildings, indicating your chief interest. Address Dept. FAJ:

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the cellular glass insulation



Simple Test

Improves Employee Selection

● With the increase in some meat plant operations, such as packaging, which call for superior dexterity and coordination, the packer and sausage manufacturer should give more attention to selection and hiring of employees for these preparation and processing departments. In this article John J. Berry tells about an aptitude testing program carried out for Canada Packers Ltd. at Montreal.

By JOHN J. BERRY, JR.

FOR more than a year the writer selected female employees for work in a large packing plant. Some of these girls proved to be very successful on the job, but more than a few were conspicuous failures. Nothing in the interview, nor in the completed application form, seemed to give any clue for spotting failures and weeding them out before hiring. It was decided to determine whether the use of an aptitude test would help.

It was decided to survey and study the jobs that required female workers in the plant. On the basis of this survey, it was determined that a test should be used that would indicate a high degree of finger, hand and wrist dexterity. During the survey, it was also noted that the job required skill in coordinating both hands. Therefore it was decided to see whether the Purdue peg board would be the right test for use in selecting proper workers. The peg board was obtained from Science Research Associates, Chicago, and was checked as follows. The procedures are outlined in detail below in the hope they'll be of use to other employers.

To test the test, it was desirable to have some employees, known by their foremen to be quick workers, as well as others known to be slower workers, take the examination. A number of foremen cooperated fully on learning exactly what was being planned and on learning that they would gain much from the improved selection. When this missionary work was over, the superintendent mentioned management's interest in the testing program before a regular assembly of the foremen to give the project another boost. The foremen were treated as full associates in the project and each one was informed as to how the testing progressed. Some were allowed to take the test themselves.

When the foremen were asked to

pick a few of their quickest employees and a few of their slowest workers, they were also asked to gather some output data over a period of time to prove that their choices were valid. When the foremen sent the employees to take the test, they were instructed not to hint to the examiner which girls were the speedy ones.

The local union president was told that certain employees were to be tested on a voluntary basis and that the results would not affect in any way their employment with the company. He was also informed that the tests might be used for future hirings. No objection followed from him.

The girls taking the test were cordially welcomed and were given the following facts: They were about to test a test; the results of the test would not affect their employment in any way; and they were perfectly free to refuse the examination. They were told that if they did want to try it, they should do their best to get the best results possible.

"Fast" Workers Scored Best

The Purdue peg board test is made up of four tasks to be done within a time limit. Each girl was given three tries at each of the tasks and the results were tabulated.

After about 20 girls had been tested, the results were compared with the data prepared by the foremen. In the main, the workers considered fast by their foremen made higher scores. A few were affected by nervousness. The foremen volunteered the suggestion that the test seemed a useful procedure and were thanked for their close cooperation. The test was adopted by the firm.

The experience furnished many instances of good will on the part of employees. Only one refused to take the test, while many worked very hard to obtain high scores. Several women

asked to take the test but weren't needed. All participants were assured they had done well and all questions raised during the testing period were answered pleasantly to win the widest support of the testing program.

It is expected that the aptitude test will reduce pressure on the personnel department from employees, union officials and ward heelers to hire friends who do not meet hiring standards. These can be quickly tested and tactfully rejected because they don't measure up to an objective standard, rather than to some subjective and possibly erroneous opinion.

We are glad we selected this test on the basis of the above experience for choosing sausage manufacturing employees, sausage and wiener packers, bacon wrappers and casing graders. Here are the reasons. Since the firm has set high standards of performance, we can expect the employees selected to be able to reach higher standards of output sooner than those formerly chosen without examination. The test is easy to administer to one or several applicants simultaneously by using as many test boards as desk space permits. The test can be administered by unskilled but willing personnel workers.

Introduction of the testing procedure into the hiring program does not eliminate the need for paying close attention to the other selection factors—adequate schooling, good physique and a good previous employment record.

Management can make greatest gains from the use of this program by checking at irregular intervals to see whether the people hired have really obtained the scores credited to them at the time of hiring. The test should also be used before upgrading employees to jobs requiring finger dexterity, so long as the collective agreement allows equal or more emphasis on skill than on service or seniority.

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Special PORK SAUSAGE SEASONINGS

...for consistently excellent quality

...for tempting eye-appeal

...for uniformity of flavor



Available in a variety of
types and strengths...all with
scientifically controlled flavor

MAYER'S Special PORK SAUSAGE SEASONINGS	Regular Strength	Light Sage	No Sage	Southern Style
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NEW WONDER (So-Smooth Type)	X	X	X	X
WONDER (Regular Type)	X	X	X	X
WONDER (So-Smooth Type)	X	X	X	X
SPECIAL (Regular Type)	X		X	X
SPECIAL (So-Smooth Type)	X		X	X
OSS (Completely Soluble)	X	X	X	X

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I never get a bum wrap
because
my packer specifies

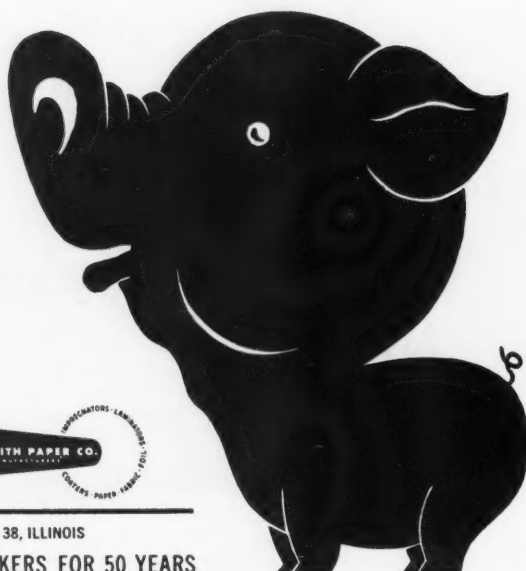


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Sta-Tuf**

One of a number
of HPS Meat Wraps that
MEET MEAT'S MUSTS
for uniformly good quality



CHICAGO 38, ILLINOIS
PAPERS FOR PACKERS FOR 50 YEARS



New Ideas at Machlin's

(Continued from page 14)

to the inch, and is 1½ in. in diameter for 100 lbs. pressure. (The mechanical staff recommends that the screw be increased to 2 in. in diameter to satisfy most pressure vessel codes.)

When the valve is opened, material enters the tank via a hole in the tube wall about equi-distant from each end. When the valve is open, the shoulder is accessible for cleaning if required for proper seating, and the bonnet is accessible for cleaning when the valve is closed or below the access hole in the tube wall.

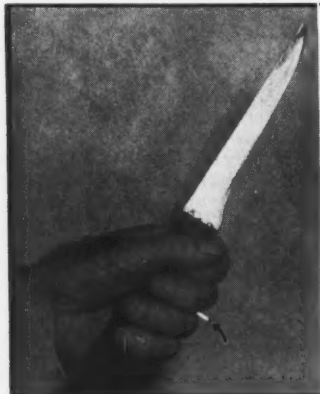
While only 40 lbs. of steam is required to blowover a charge in this installation, pressure vessel inspectors have rated this valve at 100 psi., so that the safety factor is very large. The sanitary maintenance of the valve is obviously readily accomplished, and its operation has been successful in every respect.

Another impressive feature found on this new floor is the handling of water hose lines. Practically all suspended hoses are counterweighted or are retracted after use by tool balancers. This keeps the hose lines off the floor as well as in proper position for subsequent use.

Always alert to changing trends in the industry, Mr. Machlin has watched with interest the recently perfected rail system of cattle dressing as installed in Canada and the Midwest. Bearing in mind the possibility of using such a system in the future, he instructed his engineers to keep structural members at high elevations and suspend the present track framing.

Every detail of this plant's design and erection was worked out to Machlin's exacting requirements by Kenneth Hesson, his general manager and superintendent. Hesson has been with the Machlin organization for 15 years.

Much credit is due to Drs. Kieldson and Marshall, inspector in charge and assistant inspector in charge of the Los Angeles Station of the Meat Inspection Division of the U. S. Department of Agriculture, for their cooperation and constructive ideas.



SLIP-PROOF KNIFE GUARD for Safe, Confident Cutting!

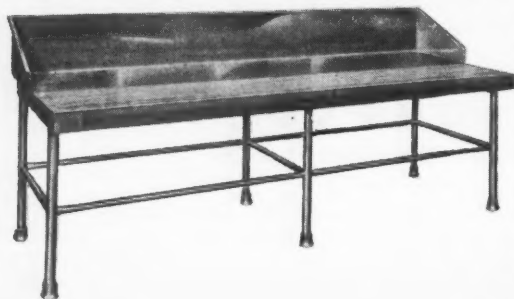
The FLYNN SAFETY HANDLE features a sturdy metal guard that can be shifted to the position that "feels right" for everyone. Permits use of either right or left hand, allows boner to pull blade toward him or to work away. Feeling of real safety builds operator's confidence . . . increases his speed and production!

Write for full particulars and prices!

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for lasting strength
and easy cleaning . . .



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Today's best value! A gleaming stainless steel top, 24-in. wide, has wide-radius corners. Maple cutting board, 18-in. wide, removable for cleaning. Welded tubular frame, with leg levelers. Lengths as required.

Many other KOCH Trimming Tables to select from, costing as low as \$130.

Special tables provided promptly. Write for sketch and quotation, if you need something out of the ordinary. KOCH makes no charge for design service. If you're in a hurry, telephone collect.

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Retailers Take Stand Against Farm Controls

The National Association of Retail Meat and Food Dealers has come out against a continuation of present government subsidy programs and purchases by the Commodity Credit Corp.

A policy program adopted at the association's recent convention in New York urges gradual but positive elimination of government controls over farm products and/or distribution. The policy statement also calls for support of the National Renderers Association's program for more effective utilization of fats, oils and shop offal and the NIMPA program to encourage greater consumer use of lard. NARMFD will assist NIMPA in its research and studies regarding greater production and merchandising of meat-type hogs.

The group also is pledged to work with all segments of the meat industry toward better trade understanding and relations.

The convention re-elected David Deerson, Bronx, N. Y., as president, and Albert Glynn, Detroit, and Richard Zweifel, St. Louis, first and second vice presidents, respectively. Herman Koerble, Milwaukee, was named treasurer and Charles H. Bromann, Chicago, secretary. George T. Nepil, Berwyn, Ill., former executive secretary of the organization, was appointed executive director.

Montana and Ohio Free Of Vesicular Exanthema

The Department of Agriculture has released areas of four states from federal quarantines because of vesicular exanthema, the swine disease. At the same time, a section of Hillsborough County in Florida was placed under VE quarantine.

The action, taken in Amendment 4 to BAI Order 383, Revised, removes federal quarantines from Montana and Ohio, leaving areas of nine states now affected. These are in California, Connecticut, Florida, Maine, Massachusetts, New Jersey, New York, Pennsylvania and Texas.

Areas released included parts of Yellowstone County, Mo.; Fulton County, Ohio; Cape May County, N. J., and Wichita County, Tex.

USDA Beef Purchases

The Agriculture Department purchased 11,601,580 lbs. of beef products in the week of August 24 with Section 32 funds for distribution in the school lunch program and other outlets. Purchases included 9,828,580 lbs. of canned beef at an average price of 38.86¢ a pound and 1,773,000 lbs. of hamburger at an average price of 34.64¢ a pound, both f.o.b. plants. Next offers are due September 8 rather than on September 7 because of the Labor Day holiday.

FLASHES ON SUPPLIERS

THE VISKING CORPORATION: Newest edition of the "Service Manual," formerly known as "Visking Formula Service," is being inspected in the firm's research laboratory by H. A. Lotka, sales manager; Warren Thauber, food laboratory; Fred Adams,



assistant sales manager, and Dr. W. Fred Underwood, manager of the technical division. The sixth edition of the looseleaf manual is designed to help turn out quality ready-to-eat meat products and contains formulas, methods and layout and equipment suggestions. Recommendations are the result of study in sausage kitchens and Visking laboratory. The manual and future supplements will be available gratis to executive personnel in management, production and sales of packer and sausage manufacturing organizations.

UNITED STATES COLD STORAGE CORP.: Roy L. Smith has been appointed president and manager of the Kansas City Division of this corporation. With the division since it opened in 1922, Smith succeeds Herbert L. Trask who has retired after 31 years' service.

KOCH SUPPLIES, INC.: Robert V. Huff has joined this Kansas City, Mo., firm as a design engineer, it was announced by W. B. McCray, general manager. For the past seven years, Huff has designed packinghouse and food processing equipment for firms in the Kansas City area. McCray said he will specialize in problems of plant layout and special equipment referred to Koch by customers.

THE DOBECKMUN CO.: Thomas Shem, who joined this Cleveland concern in 1951 as assistant advertising manager, has been named advertising manager.

MILPRINT, INC.: A Mexican bag making company, now known as Milprint de Mexico, S.A., located in Monterrey, Nuevo Leon, has become the ninth in a growing list of Milprint's foreign affiliates.

WM. J. STANGE CO.: Dave Mott has been appointed Michigan sales representative for this Chicago firm. A

former captain in the Marine Corp, Mott succeeds Tom Flynn who recently joined the staff of Herrud & Co., Grand Rapids meat packer.

AROMIX CORPORATION: Aromix has moved to new quarters at 1401-15 W. Hubbard st., Chicago 22, Ill. The telephone number is MO 6-0970.

THE BRISTOL CO.: F. W. Borchers, who joined this Waterbury, Conn., firm in 1922, has been appointed general sales manager with headquarters in Waterbury.

FRUEHAUF TRAILER CO.: Gordon E. Dean, who on June 30 retired as chairman of the United States Commission on Atomic Energy, has been elected a director of Fruehauf.

DODGE & OLCOTT, INC.: This New York City oil house and flavor base supplier has a new branch office in Toronto, Canada. John Thompson, a native of that city, will manage the branch. Two new salesmen have joined the D & O staff. Bill Gray, in the food industry for 17 years, will work out of the Chicago office, and Louis Mig-nacca will cover the Metropolitan New York area.

JULIAN ENGINEERING CO.: Smokehouse shown here is a scaled-down model, 4 ft. x 4 ft., of a regular Julian house, and has been supplied



to the laboratory of the Rath Packing Co. at Waterloo, Ia. The mechanical equipment and ductwork are sized on the same basis as a regular smokehouse; the unit was shipped completely erected. Rath employs a number of Julian houses at plants and branches in Waterloo, Seattle and San Francisco.

Grocers See Eye-to-Eye

Two national wholesale grocery associations are expected to be unified soon. French Fox, president of the National-American Wholesale Grocers' Association, and V. D. Youngblood, president of the United States Wholesale Grocers' Association, announced that a unification program has been agreed upon by a joint consolidation and will be submitted to the membership at an early date.

Output Of Meat Gains 4% As Cattle Kill Sets New Record Since Controls

PRODUCTION of meat under federal inspection for the week ended August 29 soared to the highest for any week since March, a U. S. Department of Agriculture report indicated. Total output for the week at 341,000,000 lbs.

week but lagged 6 per cent under the kill a year earlier. Slaughter of sheep and lambs also dropped a trifle.

Slaughter of cattle reached the record high of 378,000 head, beating the previous week's 364,000 by 4 per cent

1952, according to the USDA report.

Butchering of hogs reached the highest count for any week since May, and numbered 885,000 head compared with 814,000 the week before and 940,000 in the same week of last year. Production of pork amounted to 114,400,000 lbs. against 109,400,000 the previous week and 131,400,000 lbs. a year ago. Lard output totaled 28,300,000 lbs. against 26,000,000 lbs. the week before and 33,400,000 lbs. last year.

Slaughter of sheep and lambs was 287,000 head, or 1,000 less than the previous week. The sheep kill in the corresponding week last year numbered 263,000 animals. Production of lamb and mutton amounted to 12,300,000, 12,400,000 and 11,100,000 lbs. for the three weeks, respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended August 29, 1953, with comparisons

	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Meat Prod.
Aug. 29, 1953	378	193.9	148	20.6	885	114.4	287	12.3	341
Aug. 22, 1953	364	186.7	147	20.6	814	109.4	288	12.4	329
Aug. 30, 1952	287	163.1	121	17.2	940	131.4	263	11.1	312

AVERAGE WEIGHTS (LBS.)

	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.
Week Ended	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Total
Aug. 29, 1953	950	513	250	139	230	129	90	43	13.9
Aug. 22, 1953	950	516	253	140	240	134	90	43	13.3
Aug. 30, 1952	973	533	255	142	249	139	92	42	14.3

showed a 4 per cent increase over the 329,000,000 lbs. turned out the week before and 9 per cent above the 312,000,000-lb. output of the corresponding period last year.

Cattle slaughter rose to the highest for any "normal" week on record and stood second only to the all-time mark of 462,000 killed in the first full week of operations following the release of livestock from price controls in October, 1946. Slaughter of calves gained only slightly while hogs accounted for a 9 per cent gain over the previous

and last year's 287,000-head kill by about 33 per cent. Output of beef in proportionate increases totaled 193,900,000 lbs. compared with 186,700,000 lbs. the week before and 153,100,000 lbs. a year earlier.

Calf slaughter numbered 148,000 head, higher than the previous week's 147,000, and 27,000 head more than the 121,000 butchered a year ago. Production of veal amounted to 20,600,000 lbs., the same as the week before, but ranged over 3,000,000 lbs. above the 17,200,000 lbs. in the same week of

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended Aug. 29, dropped 16 per cent below stock reported on Aug. 15, according to the American Meat Institute. Total pork stocks at 186,100,000 lbs. compared with 222,400,000 lbs. on Aug. 15. A year ago these holdings were reported at 300,900,000 lbs. and the comparable date, 1947-49 average at 244,200,000 lbs.

Total lard and rendered pork fat holdings amounted to 40,600,000 lbs. against 54,700,000 lbs. two weeks before and 96,200,000 lbs. a year ago. The two-year average was 106,600,000 lbs.

The accompanying table shows stocks as percentages of holdings two weeks earlier, last year and 1947-49 average.

Aug. 29 stocks as Percentages of Inventories on
Aug. 15 Aug. 30 1947-49
1953 1952 Av.

BELLIES:

Cured, D. S.	80	71	54
Cured, S. P. & D. C.	93	64	49
Frozen-for-cure, regular	67	17	6
Frozen-for-cure, S. P. & D. C.	69	42	80
Total bellies	82	56	57

HAMS:

Cured, S. P. regular	175	78	50
Cured, S. P. skinned	88	74	78
Frozen-for-cure, regular	100	50	50
Frozen-for-cure, skinned	81	86	67
Total hams	86	85	91

PICNICS:

Cured, S. P.	84	64	63
Frozen-for-cure	71	50	237
Total picnics	75	53	127

FAT BACKS:

D. S. CURED	81	60	60
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OTHER CURED AND FROZEN-FOR-CURE:

Cured, D. S.	107	52	56
Cured, S. P.	98	70	49
Total cured	100	65	50
Frozen-for-cure, D. S.	50	11	7
Frozen-for-cure, S. P.	75	46	86
Total other	86	51	35

BARRELED PORK

TOT. D. S. CURED	81	66	56
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ITEMS

TOT. FROZ. FOR D. S. CURE	50	11	7
TOT. S.P. & D.S. CURED	93	72	59
TOT. S.P. & D.C. FROZ.	74	52	112
TOT. CURED & FROZEN-FOR-CURE	83	62	68

FRESH FROZEN

Loin, shoulder butts and spareribs	87	53	167
All other	86	80	99
Total	86	63	126
TOT. ALL PORK, MEATS	84	62	76
RENDERED PORK FATS	114	114	74
LARD	73	41	37

MEDIUM WEIGHT HOGS IMPROVE, OTHERS LOSE VALUE

(Chicago costs and credits, first two days of week)

Irregular price changes in live hogs and pork resulted in an irregular pattern in cutting margins. The situation favored medium weight hogs which improved in value, while light hogs showed a sharp rate of decline, heavies dropping to a lesser degree.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct.	Price	Value	per	per	Pct.	Price	Value	per	per	Pct.	Price	Value	per	per
live	per	per	live	live	live	per	per	live	live	live	per	per	live	live
wt.	lb.	live	wt.	wt.	wt.	lb.	live	wt.	wt.	wt.	lb.	live	wt.	wt.
Skinned hams	12.6	47.7	\$ 6.01	\$ 8.73	12.6	50.0	\$ 6.30	\$ 8.90	13.0	52.7	\$ 6.85	\$ 9.64		
Picnics	5.6	30.5	1.71	2.48	5.5	30.1	1.66	2.35	5.4	28.8	1.56	2.22		
Boston butts	4.2	42.4	1.78	2.58	4.1	41.1	1.69	2.38	4.1	41.1	1.69	2.34		
Loins (blade in)	10.1	41.7	4.21	6.09	9.8	41.7	4.06	5.80	9.7	39.6	3.84	5.43		
Lean cuts			\$13.71	\$19.88			\$13.74	\$19.43			\$13.94	\$19.63		
Bellies, S. P.	11.0	50.4	5.54	7.97	9.5	50.4	4.79	6.80	4.0	49.8	1.99	2.85		
Bellies, D. S.					2.1	33.6	.70	1.00	3.5	33.6	2.85	3.97		
Fat backs					3.2	15.6	.50	.70	4.5	16.4	.74	1.03		
Jowls	1.7	21.4	.36	.54	1.7	21.4	.36	.54	1.9	21.4	.40	.58		
Raw leaf	2.2	17.6	.39	.56	2.2	17.6	.39	.55	2.2	17.6	.39	.55		
P.S. lard, rend. wt. 14.8	17.2		2.53	3.70	13.3	17.2	2.29	3.23	11.3	17.2	1.94	2.73		
Fat cuts and lard			\$ 8.82	\$12.77			\$ 9.05	\$12.82			\$ 8.31	\$11.71		
Spareribs	1.6	41.6	.67	.96	1.6	28.6	.46	.65	1.6	21.6	.35	.48		
Regular trimmings	3.2	26.6	.86	1.25	2.9	26.6	.77	1.12	2.8	26.6	.74	1.09		
Feet, tails, etc.	2.0		.20	.29	2.0		.20	.28	2.0		.20	.28		
Offal & misc.			.75	1.10			.75	1.09			.75	1.08		
TOTAL YIELD														
& VALUE	69.0		\$25.01	\$36.25	70.5		\$24.97	\$35.30	71.0		\$24.29	\$34.27		
			Per				Per				Per			
			cwt.				cwt.				cwt.			
Cost of hogs			\$23.88				\$24.82				\$24.88			
Condemnation loss			.12				.12				.12			
Handling and overhead			1.95				1.69				1.55			
TOTAL COST PER CWT.			\$25.95				\$26.63				\$26.55			
TOTAL VALUE			25.01				24.97				24.29			
			36.25				35.30				34.27			
Cutting margin			—\$.94				—\$.66				—\$2.26			
Margin last week			.22				.85				2.21			

added safety

for

NEW BOSS STUFFERS

Added safety features now available in Boss Stuffers create a bonus value of real and lasting importance. The new, extra safe Boss Stuffers cannot be opened while the piston is subjected to pressure, and cannot be closed while fingers are ex-

posed. Think for a moment what these safety features could save you in the uncertain months ahead.

Detailed information about the new Boss Stuffers will be sent promptly upon request.

OTHER PROFIT MAKING FEATURES

BOSS STUFFERS

are built for capacities of 100 to 600 lbs.

★
On 400-500-600 pound sizes, lid and yoke swing on ball bearings for ease of opening and closing.

★
Lid is centered automatically when yoke is swung to "closed" position.

★
Rubber packed, semi-steel lid fits flush into safety ring for complete emptying of cylinder.

★
Yoke is electrically refined cast steel, and is equipped with spring actuated centering pin for perfect lid alignment.

★
Coarse pitch, double lead screw for rapid operation of lid.

★
Cylinder of heavy nickel bearing semi-steel is machined and polished inside for efficiency and cleanliness.

★
Flat top, floating piston has air tight packing. Piston and packing easily adjusted without removal of piston from cylinder. Piston fits flush against lid and safety ring for complete ejection of meat.

★
Right or left air intake (except 100 lbs. size which has one air intake only).

★
Globe valve and syphon create vacuum beneath piston for quick return.

★
Silencer for air exhaust.

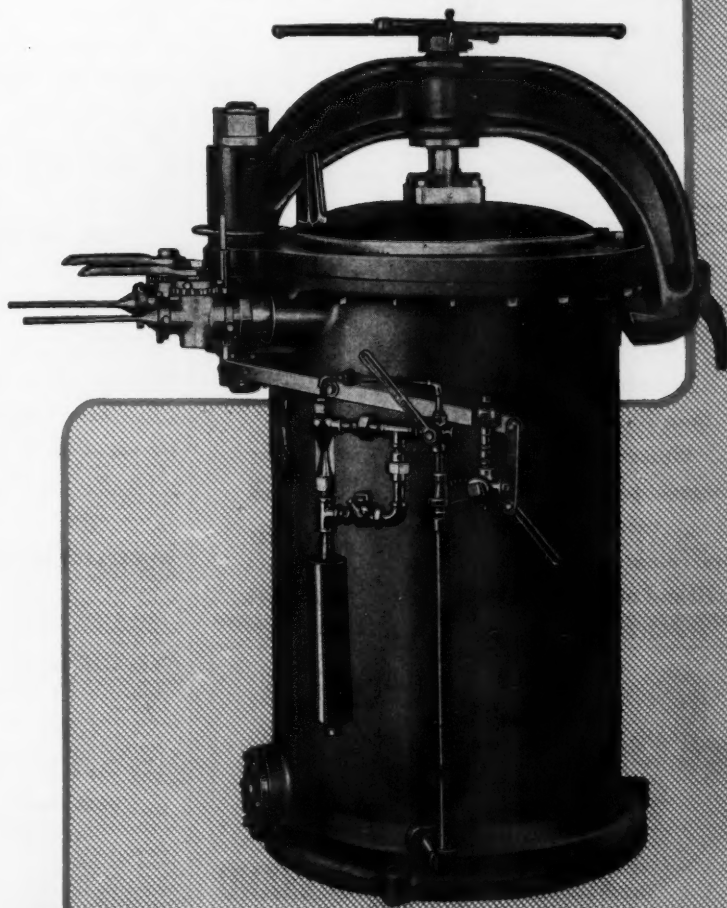
★
Patented, stainless alloy Micro-Set Stuffer Valve is leak proof, non-binding and easily disassembled for cleaning.

★
Two stuffer cocks on all but 100 lbs. size.

★
Two sets of stainless stuffer tubes with each stuffer (except 100 lbs. size, which is equipped with one set).

★
Zerk grease fittings throughout.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Union Stock Yards, Chicago 9, Ill.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

All your meats are
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WORLD'S LARGEST SPICE AND EXTRACT HOUSE
Baltimore 2, Maryland

MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Sept. 1, 1953
Prime, 600/800	41 @ 42
Choice, 500/700	40 @ 40½
Choice, 700/800	35
Good, 700/800	21
Commercial cows	20
Can. & cut.	21½ @ 22
Bulls	

STEER BEEF CUTS

Prime:	
Hindquarter	53.00 @ 56.0
Forequarter	30.00 @ 31.0
Round	45.00 @ 48.0
Trimmed full loin	3.00 @ 86.0
Regular chuck	31.00 @ 34.0
Foreshank	16.00 @ 18.0
Rib	29.00 @ 30.0
Rib	54.00 @ 56.0
Short plate	13.00 @ 14.0
Flanks (rough)	13.00 @ 14.0
Choice:	
Hindquarter	51.00 @ 53.0
Forequarter	29.00 @ 30.0
Round	45.00 @ 48.0
Trimmed full loin	78.00 @ 82.0
Regular chuck	31.00 @ 34.0
Foreshank	16.00 @ 18.0
Rib	29.00 @ 30.0
Rib	54.00 @ 56.0
Short plate	13.00 @ 14.0
Flanks (rough)	13.00 @ 14.0
Good:	
Round	45.00 @ 46.0
Regular chuck	30.00 @ 32.0
Rib	29.00 @ 30.0
Rib	40.00 @ 43.0
Loins	69.00 @ 72.0

COW & BULL TENDERLOINS

2/3 Range Cows	70¢
3-5 Range Cows	80
5/up Range Cows	1.00
Bulls, 5/up	1.00

BEEF HAM SETS

Knuckles	41
Insides	41
Outsides	36½ @ 37

BEEF PRODUCTS

Tongues, No. 1	32 @ 33
Hearts	13
Livers, selected	20½
Livers, regular	18½
Tripe, scalded	4½
Tripe, cooked	5½
Lips, scalded	5
Lips, unsalted	4 @ 5¼
Lungs	4
Melts	4 @ 4½
Udders	4

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	35 @ 37
Veal breads, under 12 oz.	47 @ 48
12 oz. up	70 @ 75
Calf tongues, 1/down	23 @ 24
Calf tongues, ½	25 @ 27
Ox tails, under ¾ lb.	7½ @ 8
Over ¾ lb.	12

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	.60 @ 65
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	.63 @ 68
Hams, skinned, 16/18 lbs.	.60 @ 65
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	.63 @ 68
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	.65 @ 70
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	.62 @ 68
Bacon, No. 1 sliced, 1-lb. open-faced layers	.70 @ 75

VEAL—SKIN OFF

(L.c.l. prices)	
Prime, 80/110	\$39.00 @ 40.00
Prime, 110/150	35.00 @ 39.00
Choice, 80/110	32.00 @ 39.00
Choice, 110/150	30.00 @ 35.00
Good, 50/80	30.00 @ 34.00
Good, 80/110	31.00 @ 35.00
Good, 110/150	26.00 @ 33.00
Commercial, all wts.	23.00 @ 32.00

CARCASS MUTTON

(L.c.l. prices)	
Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

CARCASS LAMBS

(L.c.l. prices)	
Prime, 30/40	\$39.00 @ 42.00
Prime, 40/50	38.00 @ 42.00
Choice, 30/40	38.00 @ 42.00
Choice, 40/50	38.00 @ 42.00
Good, all weights	37.00 @ 40.00

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	20
Pork trim., guar. 50% lean, bbls.	32
Pork trim., 80% lean, bbls.	41
Pork trim., 95% lean, bbls.	50 @ 51
Pork cheek meat, trmd., bbls.	41 @ 42
Bull meat, bon's, bbls.	32
C.C. cow meat, bbls.	30 @ 31
Beef trimmings, 75/85%, bbls.	22½ @ 23
Bon's chucks, bbls.	31 @ 31½
Beef cheek meat, trmd., bbls.	23
Beef head meat, bbls.	21
Shank meat, bbls.	33½ @ 34
Veal trim., bon's, bbls.	26 @ 27

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/14	47 @ 49
Hams, skinned, 14/16	51
Pork loins, regular	
12/down, 100's	43 @ 45
Pork loin, boneless, 100's	68
Shoulders, skinned, bone-in, under 10 lbs., 100's	37
Picnics, 4/6 lbs., loose	32½
Picnics, 6/8 lbs., loose	32
Boston butts, 4/8 lbs.	43 @ 45
Tenderloins, fresh, 10's	78
Neck bones, fresh	11 @ 12
Livers, bbls.	17 @ 18
Brains, 10's	25 @ 27
Ears, 30's	8 @ 10
Snouts, lean in, 100's	8
Feet, s.c., 30's	7½ @ 8

SAUSAGE CASINGS

(L.c.l. prices)
(L.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ to 1½ in.	50¢ @ 65
Domestic rounds, over 1½ in., 140 pack	85¢ @ 95
Export rounds, wide, over 1½ in.	1.50 @ 1.70
Export rounds, medium, 1½ @ 1½ in.	80¢ @ 1.00
Export rounds, narrow, 1½ in. under	1.00 @ 1.35
No. 1 weasands, 24 in. up	12¢ @ 15
No. 1 weasands, 22 in. up	9¢ @ 12
No. 2 weasands	7¢ @ 9
Middles, sewing, 1½ @ 2 in.	95¢ @ 1.20
Middles, select, wide, 2½ @ 2½ in.	1.40¢ @ 1.75
Middles, extra select, 2½ @ 2½ in.	1.85¢ @ 2.30
Middles, extra select, 2½ in. & up	2.70¢ @ 3.25
Beef bungs, export, No. 1	21¢ @ 29
Beef bungs, domestic, per piece:	15¢ @ 23
8-10 in. wide, flat	5¢ @ 9
10-12 in. wide, flat	8¢ @ 11
12-15 in. wide, flat	18¢ @ 20

Pork casings:	
Extra narrow, 29 mm. & dn.	4.10¢ @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.90¢ @ 4.15
Medium, 32 @ 35 mm.	2.75¢ @ 3.00
Spec. med., 35 @ 38 mm.	1.60¢ @ 2.00
Export bungs, 34 in. cut	35¢ @ 42
Large prime bungs, 34 in. cut	29¢ @ 32
Medium prime bungs, 34 in. cut	21¢ @ 23
Small prime bungs, 12 @ 16	12¢ @ 16
Middles, per set, cap. off.	50¢ @ 60
Sheep cas., 22/26 mm. (Hank)	3.90¢ @ 4.20
18/22 mm. (Hank)	2.00¢ @ 3.25
16/18 mm. (Hank)	1.15

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	95¢ @ 1.01
Thuringer	44¢ @ 48
Farmer	80¢ @ 84
Holsteiner	80¢ @ 81
B. O. Salami	82¢ @ 88
Genoa style salami, ch.	96¢ @ 1.00
Pepperoni	73¢ @ 76

DOMESTIC SAUSAGE

(l.e.l. prices)

Pork sausage, hog casings.	51
Pork sausage, sheep cas.	50 @60
Frankfurters, sheep cas.	51 @54
Frankfurters, skinless	42 @47
Bologna (ring)	40 @46
Bologna, artificial cas.	37 @38½
Smoked liver, hog bungs.	49 @49½
New Eng. lunch, spec.	67 @69
Souse	32 @33
Polish sausage, smoked	48 @62
Pickle & Pimiento loaf	37 @43½
Olive loaf	37 @46½
Pepper loaf	43 @58½
Smokey snacks	54½
Smokey links	65½

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	36	40
Resifted	38	42
Chili powder	47	47
Chili pepper	1.74	1.74
Cloves, Zanzibar	1.62	28
Ginger, Jam., unbl.	20	28
Ginger, African	17	28
Mace, fancy, Banda		
East Indies	1.35	
West Indies	1.31	
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg	44	
Paprika, Spanish	51	
Pepper, Cayenne	57	
Red, No. 1	55	
Pepper, Packers	1.36	1.76
Pepper, white	1.32	1.42
Malabar	1.36	1.48
Black Lampung	1.36	1.48

SEEDS AND HERBS

(l.e.l. prices)

	Whole	Ground
Caraway seed	13	19
Coriander seed, fancy	22	26
Mustard seed, fancy	23	26
Yellow American	15	19
Oregano	45	52
Coriander, Morocco		19
Natural No. 1	13	19
Marjoram, French	35	47
Sage, Dalmatian		35
No. 1	64	72

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.06
Salt, p. n. ton, f.o.b. N.Y.	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt—	
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.	\$23.00
Granulated (ton)	
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	27.50
Sugar—	
Raw, 96 basis, f.o.b. N. Y.	6.42
Refined standard cane gran., basis	8.70
Refined standard beet gran., basis	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La.	
less 2%	8.40
Cerelose dextrose, per cwt.	
L.C.L. ex-warehouse, Chgo.	7.90
C/L Del. Chgo.	7.80

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Sept. 1	San Francisco Sept. 1	No. Portland Sept. 1
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$41.00@42.00	\$42.00@44.00	\$42.00@45.00
600-700 lbs.	40.00@41.00	40.00@42.00	41.00@44.00
Good:			
500-600 lbs.	34.00@37.00	37.00@39.00	37.00@43.00
600-700 lbs.	32.00@35.00	35.00@37.00	36.00@42.00
Commercial:			
350-500 lbs.	29.00@32.00	33.00@35.00	27.00@38.00
COW:			
Commercial, all wts.	22.00@26.00	24.00@28.00	22.00@27.00
Utility, all wts.	21.00@23.00	22.00@24.00	21.00@25.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	35.00@37.00	None quoted	32.00@36.00
Good:			
200 lbs. down	33.00@35.00	None quoted	31.00@35.00
FRESH LAMB (Carcass):	(Spring)	(Spring)	(Spring)
Prime:			
40-50 lbs.	42.00@44.00	41.00@42.00	37.00@41.00
50-60 lbs.	42.00@44.00	39.00@41.00	37.00@41.00
Choice:			
40-50 lbs.	42.00@44.00	41.00@42.00	37.00@41.00
50-60 lbs.	42.00@44.00	39.00@41.00	37.00@41.00
Good, all wts.	38.00@42.00	35.00@38.00	34.00@37.00
MUTTON (EWE):			
Choice, 70 lbs. down	16.00@18.00	None quoted	13.00@16.00
Good, 70 lbs. down	16.00@18.00	None quoted	13.00@16.00
FRESH PORK CARCASSES (Packer Style)	(Shipper Style)	(Shipper Style)	
80-120 lbs.	None quoted	41.00@43.00	None quoted
120-160 lbs.	39.00@41.50	40.00@41.00	38.50@40.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	51.00@56.00	58.00@60.00	54.50@62.00
10-12 lbs.	51.00@56.00	54.00@56.00	53.00@61.00
12-16 lbs.	51.00@56.00	52.00@54.00	52.00@60.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	38.00@43.00	44.00@48.00	42.00@46.50
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAMS, Skinned:			
12-16 lbs.	60.00@68.00	64.00@68.00	63.00@70.00
16-18 lbs.	59.00@66.00	64.00@68.00	62.00@69.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	63.00@70.00	68.00@72.00	60.00@73.50
8-10 lbs.	62.00@68.00	66.00@70.00	68.00@71.00
10-12 lbs.	61.00@65.00	None quoted	67.00@70.00
LARD, Refined:			
1-lb. cartons	23.00@25.00	23.00@25.00	21.00@23.50
50-lb. cartons and cans	22.00@24.50	21.00@23.00	None quoted
Tierces	21.50@23.50	20.00@21.00	20.00@23.00

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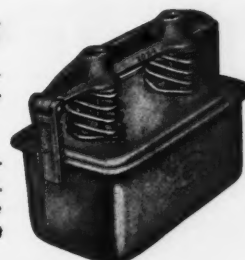
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO
CHICAGO BASIS
WEDNESDAY, SEPT. 2, 1953

REGULAR HAMS

Fresh or F.F.A.	Frozen
8-10 44½n	44½n
10-12 44½n	44½n
12-14 44½n	44½n
14-16 44½n	44½n
16-18 47½n	47½n
18-20 47½n	47½n
20-22 47½n	44n

SKINNED HAMS

Fresh or F.F.A.	Frozen
10-12 47	47
12-14 47	47
14-16 50	50n
16-18 50	50n
18-20 50	50
20-22 46½	46½
22-24 45½ @ 46	45½ @ 46
24-26 44½	44½n
25-30 44½	44½n
25/up, 2's in, 44½	44½n

PICNICS

Fresh or F.F.A.	Frozen
4-6 31	31
6-8 30½ @ 30½	30½
8-10 29½	29½
10-12 29n	28½n
12-14 29n	28½n
8/up, 2's in, 29n	28½n

OTHER CELLAR CUTS

Fresh or Frozen	Cured
Square Jowls, 29¼ @ 29½	29n
Jowl butts, 23	23½
S. P. Jowls, 22n	22n

BELLIES

(Square Cut)

Green	Cured
6-8 51n	52½n
8-10 51	52½n
10-12 51 @ 51½	52½ @ 53n
12-14 50½ @ 50¾	52 @ 52½n
14-16 50½	52n
16-18 50½	52n
18-20 49	50½n

GR. AMN.

BELLIES

Clear	Clear
18-20 36n	35½n
20-25 36	35½
25-30 35½	35½
30-35 31½	32
35-40 29½	29½ @ 29¾
40-50 28	27 @ 27¾

FAT BACKS

Fresh or Frozen	Cured
6-8 14¾n	14¾n
8-10 16¾n	16¾
10-12 18¾n	18¾ @ 18¾
12-14 18¾n	18¾ @ 18¾
14-16 18¾n	18¾
16-18 19n	19
18-20 19n	19
20-25 19½n	19½

BARRELED PORK

Clear Fat Back	60/70	42½n
Pork	60/70	42½n
30/40 43½n	70/80 42n	
40/50 43½n	80/100 36n	
50/60 42½n	100/125 36n	

LARD FUTURES PRICES

FRIDAY, AUG. 28, 1953

Open	High	Low	Close
Sept. 15.05	15.82½	15.05	15.80n
Oct. 14.05	14.40	14.02½	14.35
Nov. 12.35	12.70	12.32½	12.60n
Dec. 11.90	12.15	11.70	12.15
Jan. 11.10	11.25	11.10	11.22½a
Mar. 11.05	11.20	11.05	11.42½b

Sales: 7,040,000 lbs.
Open interest at close Thursday, Aug. 27: Sept. 198, Oct. 280, Nov. 223, Dec. 269, Jan. 99, and Mar. 48 lots.

MONDAY, AUG. 31, 1953

Sept. 15.90	15.97½	15.75	15.92½a
Oct. 14.45	14.65	14.32½	14.50
Nov. 12.70	13.00	12.70	13.00n
Dec. 12.20	12.62½	12.12½	12.60n
Jan. 11.25	11.70	11.25	11.70n
Mar. 11.55	11.85	11.50	11.80n

Sales: 6,600,000 lbs.
Open interest at close Friday, Aug. 28: Sept. 198, Oct. 303, Nov. 226, Dec. 269, Jan. 99, and Mar. 48 lots.

TUESDAY, SEPT. 1, 1953

Sept. 15.75	15.90	15.52½	15.65
Oct. 14.37½	14.55	14.17½	14.50
Nov. 13.05	13.05	12.65	12.90n
Dec. 12.60	12.65	12.20	12.55n
Jan. 11.60	11.80	11.60	11.77½a
Mar. 11.90	11.95	11.90	11.92½b

Sales: 3,200,000 lbs.
Open interest at close Mon., Aug. 31: Sept. 190, Oct. 304, Nov. 232, Dec. 296, Jan. 104, and Mar. 53 lots.

WEDNESDAY, SEPT. 2, 1953

Sept. 15.95	15.55	15.90	16.50
Oct. 14.65	15.50	14.65	15.50a
Nov. 12.75	13.00	12.75	13.00n
Dec. 12.75	12.90	12.55	12.90n
Jan. 11.85	12.50	11.85	12.50n
Mar. 12.00	12.60	12.00	12.60

Sales: 13,840,000 lbs.
Open interest at close Tues., Sept. 2: Sept. 198, Oct. 305, Nov. 232, Dec. 293, Jan. 104, and Mar. 54 lots.

THURSDAY, SEPT. 3, 1953

Sept. 16.70	17.45	16.70	17.35
Oct. 15.65	16.12½	15.65	16.10
Nov. 13.70	14.10	13.62½	14.05
Dec. 13.40	13.67½	13.40	13.57½
Jan. 12.55	12.90	12.55	12.90n
Mar. 12.60	12.97½	12.80	12.97½b

Sales: 15,000,000 lbs.
Open interest at close Wed., Sept. 2: Sept. 174, Oct. 314, Nov. 245, Dec. 308, Jan. 114, and Mar. 56 lots.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for week ended Aug. 29, 1953, was 15.1, according to a report by the U. S. Department of Agriculture. This ratio compared with the 15.7 ratio reported for the preceding week and 11.3 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.659 per bu. in the week ended Aug. 29, 1953, \$1.636 per bu. in the previous week and \$1.825 per bu. for the same period a year earlier.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$22.90
Refined lard, 50-lb. cartons, f.o.b. Chicago	22.00
Kettle rend., tierces, f.o.b. Chicago	22.50
Leaf, kettle rend., tierces, f.o.b. Chicago	23.50
Lard flakes	26.50
Neutral tierces, f.o.b. Chicago	26.50
Standard shortening *N. & S.	20.00
Hydrogenated Shortening, N. & S.	21.75

*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Tierces	Loose Leaf
Aug. 28 .. 16.50n	17.00n	18.00n	
Aug. 29 .. 16.50n	17.00n	18.00n	
Aug. 31 .. 16.50n	17.25n	18.25n	
Sept. 1 .. 16.75n	17.50n	18.50n	
Sept. 2 .. 17.25n	18.00n	19.00n	
Sept. 3 .. 18.25n	18.50n	19.50n	

a-asked, b-bid, n-nominal.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

	Sept. 1, 1953
Prime, 800 lbs./down	\$43.50 @ 46.00
Prime, 800/900	43.00 @ 43.50
Choice, 800 lbs./down	42.50 @ 44.00
Choice, 800/900	42.00 @ 43.00
Good, 500/700	35.00 @ 37.00
Steer, commercial	31.00 @ 33.00
Cow, commercial	24.00 @ 27.00
Cow, utility	22.00 @ 24.00

BEEF CUTS

	City
Prime:	
Hindquarters, 600/800	\$54.00 @ 60.00
Hindquarters, 800/900	53.00 @ 55.00
Rounds, no flank	51.00 @ 53.00
Rounds, Diamond bone, no flank	51.00 @ 55.00
Short loins, untrim.	76.00 @ 85.00
Flanks	14.00 @ 15.00
Ribs (7 bone cut)	58.00 @ 61.00
Arm chucks	36.00 @ 38.00
Briskets	29.00 @ 30.00
Plates	16.00 @ 17.00
Forequarters (Kosher)	39.00 @ 41.00
Arm chucks (Kosher)	42.00 @ 44.00
Briskets (Kosher)	33.50 @ 34.00

Hindquarters, 600/800	54.00 @ 57.00
Hindquarters, 800/900	53.00 @ 54.00
Rounds, no flank	51.00 @ 53.00
Rounds, Diamond bone, no flank	51.00 @ 54.00
Short loins, untrim.	75.00 @ 80.00
Flanks	14.50 @ 15.00
Ribs (7 bone cut)	35.50 @ 36.00
Arm chucks	29.00 @ 30.00
Briskets	29.00 @ 30.00
Plates	16.00 @ 17.00
Forequarters (Kosher)	38.00 @ 40.00
Arm chucks (Kosher)	40.00 @ 42.00
Briskets (Kosher)	32.00 @ 34.00

FANCY MEATS

(L.c.l. prices)

	Cwt.
Veal breads, under 6 oz.	45.00
6 to 12 oz.	49.00
12 oz. up	75.00
Beef kidneys	12.00
Beef livers, selected	35.00
Beef livers, selected, Kosher	60.00 @ 100.00
Oxtails, over ½ lb.	11.50

LAMBS

(L.c.l. prices)

	City
Prime, 30/40	\$53.00 @ 55.00
Prime, 40/50	53.00 @ 55.00
Prime, 45/55	45.00 @ 52.00
Choice, 30/40	53.00 @ 55.00
Choice, 40/50	53.00 @ 55.00
Choice, 45/55	45.00 @ 52.00
Good, 30/40	45.00 @ 48.00
Good, 40/45	44.00 @ 46.00
Good, 45/55	40.00 @ 43.00

	Western
Prime, 40/50	\$45.00 @ 46.00
Prime, 50/60	45.00 @ 46.00
Prime, 60/70	45.00 @ 46.00
Choice, all wts.	40.00 @ 44.00
Good, all wts.	35.00 @ 37.00
Utility, all wts.	30.00 @ 33.00

FRESH PORK CUTS

(L.c.l. prices)

	Western
Pork loins, 8/12	\$46.00 @ 49.00
Pork loins, 12/16	46.00 @ 48.00
Hams, sknd., 14/down	58.00 @ 60.00
Boston butts, 4/8 lbs.	48.00 @ 53.00
Spareribs, 3/down	49.00 @ 50.00
Pork trim., regular	36.00
Pork trim., spec. 80%	53.00
	City
Hams, sknd., 14/down	\$58.00 @ 60.00
Pork loins, 8/12	49.00 @ 51.00
Pork loins, 12/16	None quoted
Picnics, 4/8	38.00 @ 40.00
Boston butts, 4/8 lbs.	50.00 @ 51.00
Spareribs, 3/down	50.00 @ 51.00

VEAL—SKIN OFF

(L.c.l. prices)

	Western
Prime, 50/110	\$42.00 @ 45.00
Prime, 110/150	38.00 @ 44.00
Choice, 50/80	35.00 @ 38.00
Choice, 80/110	35.00 @ 40.00
Choice, 110/150	34.00 @ 36.00
Good, 50/80	31.00 @ 33.00
Good, 80/110	33.00 @ 34.00
Good, 110/150	28.00 @ 32.00
Commercial, all wts.	25.00 @ 28.00

DRESSED HOGS

(L.c.l. prices)

100 to 136 lbs.	\$38.00 @ 39.50
137 to 153 lbs.	38.00 @ 39.50
154 to 171 lbs.	38.00 @ 39.50
172 to 188 lbs.	38.00 @ 39.50

BUTCHERS' FAT

Shop fat	¼ c lb.
Breast fat	¼ c lb.
inedible suet	¾ c lb.
Edible suet	¾ c lb.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Sept. 2, were reported as follows:

CATTLE:

Steers, ch. & pr.	\$26.00 only
Steers, choice	24.00 @ 25.50
Steers, good	17.50 @ 20.00
Heifers, choice	20.00 @ 22.00
Heifers, good	16.00 @ 19.00
Cows, util. & com'l.	9.00 @ 9.00
Cows, can. & cut.	7.50 @ 9.00
Bulls, good	11.00 @ 13.00
Bulls, util. & com'l.	11.50 @ 13.25
Bulls, can. & cut.	None rec.

HOGS:

Good, ch., 160/190	\$21.50 @ 24.00
Good, ch., 190/220	23.50 @ 24.75
Good, ch., 200/220	24.25 @ 25.25
Good, ch., 220/270	24.25 @ 25.25
Sows, 400/down	21.00 @ 23.50

LAMBS:

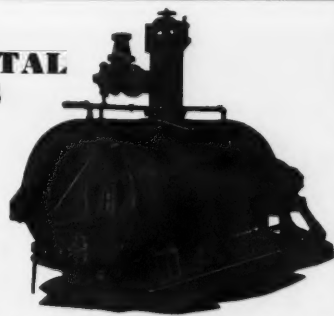
Choice & prime	\$16.00 @ 17.50
Good & choice	14.50 @ 16.50

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PIQUA, OHIO



BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, September 2, 1953

Continued firmness prevailed in the tallow and grease trade late last week and a fair to good volume changed hands. A large soaper raised his ideas fractionally and producers held tight. Edible tallow sold at 10½¢, Chicago basis, volume undisclosed; fractionally higher bids were made later, but without action. A few tanks of original fancy tallow sold at 5½¢, c.a.f. East. Yellow grease sold at 3¼¢, and special tallow at 4¢, c.a.f. Chicago.

A couple tanks of hard body bleachable fancy tallow sold at 5¼¢, delivered East, with sellers asking 5½¢ later. Reported but unconfirmed was the movement of yellow grease at 4¢, c.a.f. East; some consumers bid 3¾¢, same destination. Several more tanks of yellow grease sold at 3¼¢, c.a.f. Chicago, and several tanks of prime tallow moved at 5¢, c.a.f. New Orleans.

Several tanks of No. 2 tallow sold at 3¾¢, c.a.f. New York and c.a.f. New Orleans. A few tanks of B-white grease sold at 4¢, c.a.f. Chicago. Additional tanks of yellow grease sold at 3¾¢ and 4¢ and a few tanks of original fancy tallow brought 5½¢, all delivered East. The asking price on the latter was raised to 5¾¢ later. All hog choice white grease held at 8½¢, c.a.f. East.

The new week opened with the inedible fats market steady except in one instance, as ¼¢ higher was paid. Hard body bleachable fancy tallow sold at 5½¢ and regular production at 5¾¢, c.a.f. East, several tanks involved. A few tanks of special tallow sold at 4¾¢, c.a.f. East, from a mid-east point. No. 1 tallow traded at 4¢, and No. 2 tallow at 3½¢, c.a.f. East; moderate volume. Three tanks of yellow grease sold at 4¢, c.a.f. East. Original fancy tallow was bid at 5½¢ and prime tallow at 5¢, delivered East.

On Tuesday, the market retained its firm undertone. A tank of choice white grease sold at 7¼¢, c.a.f. Chicago, and

BY-PRODUCTS MARKETS

Wednesday, Sept. 2, 1953

Blood

Unground, per unit of ammonia (bulk)	Unit Ammonia \$5.50@5.75
--------------------------------------	--------------------------

Digester Feed Tankage Material

Wet rendered, unground, loose	\$7.00@7.50n
High test	\$8.00@8.50n
Liquid stick tank cars	3.25

Packinghouse Feeds

50% meat and bone scraps, bagged	\$5.00@ 90.00
50% meat and bone scraps, bulk	80.00@ 85.00
35% meat scraps, bulk	95.00@100.00
60% digester tankage, bulk	85.00@ 90.00
60% digester tankage, bagged	87.50@ 92.50
80% blood meal, bagged	115.00@120.00
70% standard steamed bone meal	60.00
bagged (spec. prep.)	60.00
65% steamed bone meal	55.00@ 60.00*

Fertilizer Materials

High grade tankage, ground, per unit ammonia	5.75*
Hoof meal, per unit ammonia	5.75

Dry Rendered Tankage

Low test	Per unit Protein \$1.60@1.65
High test	*1.50n

Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt. \$1.50@ 1.75
Hide trimmings, (green salted)	\$8.00@10.00n
Cattle jaws, skulls and knuckles, per ton	65.00n
Pig skin scraps and trimmings, per lb.	7@ 7¼

Animal Hair

Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	50.00@ 55.00
Cattle switches, per piece	3¼¢ @ 6
Winter processed, gray, lb.	14 ¢ @ 15
Summer processed, gray, lb.	6

n—nominal. a—asked.
*Quoted delivered basis.

EASTERN BY-PRODUCTS MARKET

New York Sept. 2, 1953

Dried blood was quoted Wednesday at \$5.10 to \$5.25 per unit of ammonia. Low test wet rendered tankage was priced at \$6.50 nominal per unit of ammonia and dry rendered tankage was listed at \$1.50 to \$1.65 per protein unit.

few tanks of hard body bleachable fancy tallow traded at 5½¢, c.a.f. East. A small round lot of original fancy tallow sold at 5¼¢ and four tanks of all hog choice white grease at a little better than 8¼¢, all delivered East. Yellow grease was reported at various

VEGETABLE OILS

Wednesday, September 2, 1953

Volume of sales of edible oils was small the beginning of the week and the only noteworthy change in prices was in soybean oil, which advanced in light trading.

Early September shipment cashed at 11½¢ and was later bid at that level without trade. Sales late in the day at 11¼¢, lacked confirmation. September shipment alone was bid at 11¢, and October shipment sold at 10¾¢ with this price later bid for scattered October. October through December was offered at 10¾¢, but no sales were reported. Refiners were the chief purchasers from processors.

Cottonseed oil was offered at 13¢ in the Valley for nearby shipment, while September shipment was offered at 12¾¢. Offerings through September were priced at 13¢ in the Southeast, but no trading in either the Valley or Southeast could be confirmed. In Texas, 12¾¢ was paid at common points. Corn oil was bid at 14¼¢ and offered at 14¼¢ for immediate shipment. Peanut oil was pegged at 21¼¢, nominal basis, in the Southeast, with higher prices reported in other areas. Coconut oil was offered at 14¼¢ for spot shipment and 13¾¢ for last half September and at 13½¢ for October.

A good volume of soybean oil sold Tuesday, in comparison with previous week and price advances were again registered for nearby positions. September shipment sold early at 11¼¢, then at 11¾¢ and later up to 11½¢. October shipment sold at 10¾¢, while October through December shipments brought 10¾¢. The latter purchase


levels, 3½¢, 3¾¢ and 3¾¢, six tanks involved, all c.a.f. East; considered a special sale. A few more tanks of yellow grease sold later at 4¢, also delivered East.

Several tanks of edible tallow sold on Wednesday, within the quoted range, Chicago basis. A few tanks of yellow grease sold at 3¼¢, c.a.f. Chicago, and a couple tanks of all hog choice white grease sold at 8¼¢ and a tank at 8½¢, all delivered East. Several tanks of prime tallow moved at 5¼¢, c.a.f. East; bid 5¢ later on same.

TALLOWES: Wednesday's quotations: edible tallow, 10½¢@11; original fancy tallow, 4¾¢@5¢; bleachable fancy tallow, 4½¢@4¾¢; prime tallow, 4¼¢@4½¢; special tallow, 4¢; No. 1 tallow, 3¼¢@3½¢; and No. 2 tallow, 2½¢@2¾¢.

GREASES: Wednesday's quotations: choice white grease, 7@7½¢; A-white grease, 5½¢@6¢; B-white grease, 4¢; yellow grease, 3¼¢; house grease, 2¾¢; and brown grease, 2¼¢@2½¢.

PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES



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BLACK HAWK
MEATS
FROM THE LAND O' CORN

THE RATH PACKING CO., WATERLOO, IOWA

was presumably speculator.

There were sales of cottonseed oil at 13c for straight September shipment in the Valley and at 13½c at premium points. Movement was also recorded in the Southeast at 13c and in Texas, cottonseed oil traded again at 12½c for straight September shipment. Corn oil sold at the preceding day's offering level of 14½c. Peanut oil was nominally unchanged, but the offering price of coconut oil advanced from 14½c to 14¾c in some instances. The best buying interest, however, was at 14c.

Activity in soybean oil was described as poor at midweek, with prices holding generally steady. Scattered September shipment sold at 11½c, October at 11½c, October through December at 11c and January through March at 10¾c.

The price of cottonseed oil advanced in the Valley and scattered September shipment sold at 13½c. First half October shipment sold at 13c in that area. The market in the Southeast was pegged at 13½c nominally, although some offerings were priced at 13¼c. In Texas, 12¾c was paid at common points and 13c was paid at a terminal point. Corn oil sold in a small way at 14½c. A tank of peanut oil was offered at 21½c, and possibly sold at that level. Spot shipment coconut oil was offered at 14½c, but lacked buyers.

CORN OIL: Up ½c in light trade.

SOYBEAN OIL: Gained ½c, with

most of volume confined to Tuesday.

PEANUT OIL: Offered at midweek at 21½c, up ¼c from last week.

COCONUT OIL: Offerings priced higher during week, but buying interest ¼c to ½c lower.

COTTONSEED OIL: Advanced ½c at all trading areas at midweek and sold at higher levels.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, AUG. 28, 1953

	Open	High	Low	Close	Prev. Close
Sept.	14.60b	14.80b	14.68b
Oct.	14.35b	14.55	14.43b
Dec.	14.37b	14.47	14.39b
Jan.	14.35b	14.42b	14.35b
Mar.	14.35b	14.47b	14.39b
May	14.35b	14.45b	14.39b
July	14.35b	14.45b	14.35b

Sales: 40 lots.

MONDAY, AUG. 31, 1953

Sept.	14.75b	14.90	14.88	14.85b	14.80b
Oct.	14.05	14.05	14.60	14.60b	14.55
Dec.	14.52	14.55	14.48	14.53b	14.47
Jan.	14.50b	14.48b	14.42b
Mar.	14.45b	14.59	14.50	14.55b	14.47b
May	14.46b	14.50	14.50	14.50b	14.45b
July	14.45b	14.45b	14.45b

Sales: 47 lots.

TUESDAY, SEPT. 1, 1953

Sept.	14.89	15.08	14.89	15.06	14.85b
Oct.	14.60b	14.81	14.65	14.80b	14.60b
Dec.	14.53b	14.70	14.56	14.77b	14.53b
Jan.	14.50b	14.72b	14.48b
Mar.	14.50b	14.80	14.62	14.77b	14.55b
May	14.50b	14.72	14.63	14.75b	14.50b
July	14.50b	14.70b	14.45b

Sales: 102 lots.

WEDNESDAY, SEPT. 2, 1953

Sept.	15.15	15.15	15.12	15.10b	15.06
Oct.	14.87b	14.90	14.89	14.89	14.80b
Dec.	14.85b	14.90	14.84	14.84b	14.77b
Jan.	14.80b	14.80b	14.72b
Mar.	14.77b	14.85	14.84	14.84b	14.77b
May	14.75b	14.85	14.81	14.81	14.75b

Sales: 105 lots.

JULY SHORTENING, EDIBLE OIL SHIPMENTS

Shortening and edible oil shipments to all interests rose to 282,134,000 lbs. in July from 255,304,000 lbs. in June, the Institute of Shortening and Edible Oils has reported. Of the July amount, 114,165,000 lbs. or 40.4 per cent was shortening, and 157,635,000 lbs., or 55.8 per cent, edible oil.

Shipments to agencies of the federal government and federal government controlled corporations and shipments for commercial export totaled 10,334,000 lbs., or 3.7 per cent of the total, compared with 9,457,000 lbs., or 3.7 per cent in June.

VEGETABLE OILS

Wednesday, Sept. 2, 1953

Cruel cottonseed oil, calais, f.o.b. mills	13½pd
Valley	13½pd
Southeast	12½pd
Texas	12½pd
Corn oil in tanks, f.o.b. mills	14½pd
Peanut oil, f.o.b. Southern mills	21½pd
Soybean oil, Decatur	11½pd
Coconut oil, f.o.b. Pacific Coast	14½pd
Cottonseed foots	14½pd
Midwest and West Coast	14½pd
East	14½pd

OLEOMARGARINE

Wednesday, Sept. 2, 1953

White domestic vegetable	27
Yellow quarters	24
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	11½
Extra oleo oil (drums)	16

You Cannot Beat Turbine-Type APCOS for Small Capacity, High Head Duties

Capacities to 150 G.P.M.

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APCO Single Stage Turbine-Type Pump

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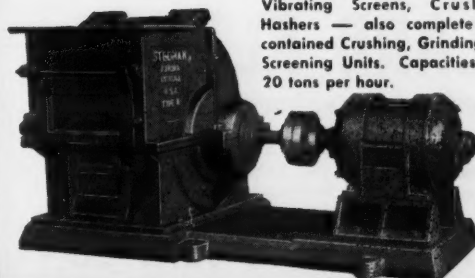
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SUBSIDIARY of the NEW YORK AIR BRAKE COMPANY
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2-STAGE GRINDERS for CRACKLINGS, BONES DRIED BLOOD, TANKAGE and other BY-PRODUCTS

STEDMAN

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding and Screening Units. Capacities 1 to 20 tons per hour.



STEDMAN FOUNDRY & MACHINE COMPANY, INC.
Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA

HIDES AND SKINS

Big packer hides trade again this week at steady prices—Small packer hide market soft and country hide market dull—Kipskin sales at midweek at current levels—Sheepskin market lethargic, but steady.

CHICAGO

PACKER HIDES: Interest was spotty on big packer hides the beginning of the week. Bids were steady on light native cows, branded cows and several other selections, but branded steers were wanted at $\frac{1}{2}$ c less than last sale levels. The tanners were generally holding back and were slow to purchase stock at current levels. Packers were not aggressive, either.

A fairly active trade on hides was experienced Tuesday, at steady prices, however, all selections did not sell. About 17,000 heavy native steers sold at $17\frac{1}{2}$ c. Heavy native cows were also traded, and 7,500 sold at 17c. These were principally River point production, although some northern were reportedly included in the total. About 17,000 light native cows sold steady at $18\frac{1}{2}$ c. Some 1,200 native bulls brought $12\frac{1}{2}$ c.

Trading early midweek slackened off and the only sales made were about 2,300 heavy native cows, Omaha and St. Pauls, at 17c; 3,700 Chicago-St. Paul light native cows, $18\frac{1}{2}$ c; and 450 native bulls, Wichitas, at 12c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market was soft, with the 50@52-lb. average hides selling at 15c. Some 55@56-lb. average small packer hides brought $14\frac{1}{2}$ c. Offerings of 60-lb. averages were scarce, but they were steady at $14\frac{1}{2}$ c, depending on brand content. The lighter 40@42-lb. averages were offered at 16c, but proved difficult to move. The country hide market was dull with straight locker butchers quoted at 12c to $12\frac{1}{2}$ c, according to location. The 48-lb. and under renderer hides were quoted at $11\frac{1}{2}$ c and 12c.

CALFSKINS AND KIPSKINS:

Late last week, there was activity in the calfskin market, and 4,000 St. Louis heavy calf sold at $47\frac{1}{2}$ c. About 5,000 St. Paul light calf brought 55c, up $2\frac{1}{2}$ c. About 1,000 northern overweight kips sold at 29c and 2,500 Fort Worth overweights brought 27c. In additional sales, about 2,600 August production traded at 32c for natives and at 29c for overweights. On Wednesday, 2,000 each overweights and kip sold at 32c and 29c. Another 3,500 Kansas City and St. Louis overweights and kips sold at equal prices.

SHEEPSKINS: Inquiry again exceeded supply in the sheepskin market and sales were limited. A small car of No. 1 shearlings brought 2.75. Production of the No. 2 and No. 3 shearlings was light. They were quoted at 1.75 and 1.15, respectively. Last sales of fall clips were made at 3.25 and it was thought that price would have to be paid to move stock. Pickled skins continued firm at 17.50 and 17.75 for summer quality lambs.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Aug. 29, 1953, were 4,643,000 lbs.; previous week, 4,332,000 lbs.; same week 1952, 4,831,000 lbs.; 1953 to date, 163,587,000 lbs.; same period 1952, 152,232,000 lbs.

Shipments for the week ended Aug. 29, 1953, total 3,465,000 lbs.; previous week, 4,870,000 lbs.; corresponding week, 1952, 3,762,000 lbs.; this year to date, 123,564,000 lbs.; corresponding week, 1952, 135,576,000 lbs.

World Leather Shoe Output

World production of leather footwear climbed to 1,278,707,000 pairs during the calendar year 1952, a tabulation conducted by the Leather and Leather Products Division of the Department of Commerce has revealed. A country by country breakdown of the years leather shoe output will soon be released.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week 1952
	Week ended Sept. 2, 1953	Previous Week	
Nat. steers	17 $\frac{1}{2}$ @18	17 $\frac{1}{2}$ @18	16 $\frac{1}{2}$ @17 $\frac{1}{2}$
Hvy. Texas			
strs.	14 $\frac{1}{2}$ n	14 $\frac{1}{2}$ n	13n
Butt branded			
strs.	14 $\frac{1}{2}$ n	14 $\frac{1}{2}$ n	13
Col. strs.	13 $\frac{1}{2}$ n	13 $\frac{1}{2}$ n	12 $\frac{1}{2}$
Ex. light Tex.			
strs.	18 $\frac{1}{2}$ n	18 $\frac{1}{2}$ n	17 $\frac{1}{2}$ n
Brand'd cows	15 $\frac{1}{2}$ @16n	15 $\frac{1}{2}$ @16	15
Hy. nat. cows	17@17 $\frac{1}{2}$	17@17 $\frac{1}{2}$	18@18 $\frac{1}{2}$
Lt. nat. cows	18 $\frac{1}{2}$	18 $\frac{1}{2}$	18
Nat. bulls	12@12 $\frac{1}{2}$ n	12@12 $\frac{1}{2}$	9 $\frac{1}{2}$ @10
Brand'd bulls	11@11 $\frac{1}{2}$ n	11@11 $\frac{1}{2}$	9n
Calfskins, Nor.			
10/15	52 $\frac{1}{2}$ n	50@52 $\frac{1}{2}$ n	45n
10/down	50n	47 $\frac{1}{2}$ @50n	40@42 $\frac{1}{2}$
Kips, Nor.			
15/25	32n	32n	35n
Kips, Nor.			
Br'd, 15/25	29 $\frac{1}{2}$ n	29 $\frac{1}{2}$ n	28@30

SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over	14@14 $\frac{1}{2}$ n 14@14 $\frac{1}{2}$ n 13 $\frac{1}{2}$ @14 $\frac{1}{2}$ n
50 lbs.	15@15 $\frac{1}{2}$ n 15@15 $\frac{1}{2}$ n 14 $\frac{1}{2}$ @15 $\frac{1}{2}$ n

SMALL PACKER SKINS

Calfskins, under			
15 lbs.	35n	30@33n	30n
Kips, 15/30	23n	23n	28n
Slunks, reg.	1.35	1.25@1.30	1.95n
Slunks, hairless	35n	30@35n	70n

SHEEPSKINS

Packer shearlings			
No. 1	2.50@2.75n	2.50@2.75n	3.00n
Dry Felts	28@	28@	27n
Horseshides			
untrmd.	10.25@10.50n	10.25@10.50n	7.50n

N. Y. HIDE FUTURES

MONDAY, AUG. 31, 1953

	Open	High	Low	Close	
Oct.	17.10b	17.25	17.15	17.15b	20a
Jan.	16.25b	16.35	16.25	16.31	
Apr.	15.75b			15.81b	85a
July	15.50b			15.52b	58a
Oct.	15.20b			15.22b	28a
Jan.	14.90b	14.95	14.94	14.94	

Sales: 28 lots.

TUESDAY, SEPT. 1, 1953

Oct.	17.10b	17.15	17.01	17.15	
Jan.	16.20b	16.30	16.20	16.30	
Apr.	15.75b	15.82	15.80	15.82	
July	15.48b	15.50	15.50	15.52b	55a
Oct.	15.18b	15.20	15.20	15.22b	25a
Jan.	14.85b	14.92	14.92	14.92	

Sales: 106 lots.

WEDNESDAY, SEPT. 2, 1953

Oct.	17.05b	17.47	17.11	17.43	47
Jan.	16.20b	16.50	16.38	16.43	50
Apr.	15.75b			15.96b	16.00a
July	15.45b			15.66b	70a
Oct.	15.15b			15.36b	40a
Jan.	14.85b			15.01b	10a

Sales: 19 lots.

THURSDAY, SEPT. 3, 1953

Oct.	17.32b	17.50	17.45	17.47	
Jan.	16.35b	16.50	16.50	16.50	
Apr.	15.85b	16.00	16.00	15.95b	16.00a
July	15.53b			15.65b	70a
Oct.	15.20b			15.35b	40a
Jan.	14.90b			15.00b	11a

Sales: 43 lots.

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PACKERS - PORK - BEEF

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INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

ONS

r. Week
1952

@ 17 1/2

13n

13

12 1/2

17 1/2n

15

@ 18 1/2

18

@ 10

9n

45n

@ 42 1/2

35n

@ 30

30n

28n

1.95n

70n

3.00n

30n

7.50n

Close

5b- 20a

1

1b- 85a

2b- 58a

2b- 28a

4

5

0

2

2b- 55a

2b- 25a

2

3 - 47

3 - 50

6b-16.00a

6b- 70a

6b- 40a

6b- 11a

7

0

5b-16.00a

5b- 70a

5b- 40a

5b- 11a

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CONSUMERS WANT IT

YOU can produce it



VOTATOR Lard Processing Units are designed for capacities of 3,000, 5,000, and 10,000 pounds per hour. VOTATOR Deodorizers require less than half the stripping and vacuum steam needed for batch methods.

FINE SHORTENING is the choice of consumers. They like its smooth, creamy texture, and its neutral flavor. They prefer a shortening that keeps without refrigeration.

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The **GIRDLER** Company

A DIVISION OF NATIONAL CYLINDER GAS COMPANY

VOTATOR DIVISION

1953

The National Provisioner—September 5, 1953

39

PHILADELPHIA FRESH MEATS

Tuesday, September 1, 1953
WESTERN DRESSED

BEEF (STEER):		Cwt.
Prime, 600/800	44.25	46.00
Choice, 500/700	43.00	45.50
Choice, 700/900	41.50	44.50
Good, 500/700	37.50	40.75
Commercial, 350/700	27.00	31.50

COW:		
Commercial, all wts.	24.00	29.00
Utility, all wts.	23.00	25.00

VEAL (SKIN-OFF):		
Choice, 80/110	36.00	38.00
Choice, 110/150	35.00	37.00
Good, 50/80	32.00	35.00
Good, 80/110	32.00	34.00
Good, 110/150	33.00	33.00
Commercial, all wts.	25.00	30.00
Utility, all wts.	22.00	24.00

CALF (SKIN-OFF):		
Choice, 100/down	29.00	32.00
Good, 200/down	25.00	28.00

LAMB:		
Prime, 45/down	45.00	47.00
Prime, 45/50	44.00	46.00
Prime, 50/60	43.00	45.00
Choice, 45/down	45.00	47.00
Choice, 45/50	44.00	46.00
Choice, 50/60	43.00	45.00
Good, all wts.	38.00	43.00
Utility, all wts.	34.00	38.00

PORK CUTS—CHOICE LOINS:		
(Bladeless included) 8-10	48.00	50.00
(Bladeless included) 10-12	48.00	50.00
(Bladeless included) 12-16	48.00	50.00
Butts, Boston Style, 4-8	48.00	50.00

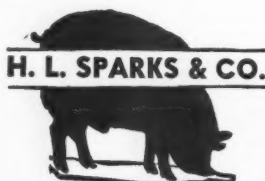
SPARERIBS, 3 lbs. down		
	48.00	50.00

LOCALLY DRESSED

STEER BEEF CUTS:		Prime	Choice
Hindqtrs., 600/800	\$55.00	\$57.00	\$53.00
Hindqtrs., 800/1000	53.00	55.00	52.00
Rd., no flank	52.00	55.00	52.00
Hip r'd, with flank	48.00	51.00	48.00
Full loin, untrmd.	54.00	58.00	53.00
Short loin, untrmd.	74.00	76.00	65.00
Short loin, trmd.	92.00	100.00	78.00
Flank	12.00	14.00	12.00
Rib (7 bones)	54.00	59.00	54.00
Arm chuck	37.00	39.00	37.00
Brisket	27.00	31.00	27.00
Short plates	13.00	16.00	13.00

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furnished single deck
or trainload by:



LIVESTOCK BUYERS

Stock Pigs and Hogs
Shipped Everywhere!

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Peoria and Springfield, Ill.

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WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$25.00; average, \$23.60. Provision prices were quoted as follows: Under 12 pork loins, 42@42½; 10/14 green skinned hams, 47½; Boston butts, 41@42 nominal; 16/down pork shoulders, 35½@36 nominal; 3/down spareribs, 43; 8/12 fat backs, 16½@18½; regular pork trimmings, 28; 18/20 DS bellies, 35½ nominal; 4/6 green picnics, 30½@31; 8/up green picnics, 29.

P.S. loose lard was quoted at 18.50 nominal and P.S. lard in tiers at 18.25 nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Sept., 15.24; Oct., 14.98; Dec., 14.92; Jan., 14.87n; Mar., 14.93-92; May, 14.86b-90a; and July, 14.81b-86a.

Sales: 102 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended Aug. 29, with comparisons:

	Week Aug. 29	Previous Week	Cor. Week 1952
Cured meats, pounds	15,389,000	16,551,000	8,694,000
Fresh meats, pounds	16,921,000	19,251,000	17,789,000
Lard, pounds	10,194,000	12,241,000	4,434,000

Cold Storage Lard Stocks

Cold storage holdings of lard and rendered pork fat on June 30 were reported by the U. S. Department of Agriculture at 169,311,000 lbs. End of July, 1952 stocks amounted to 208,025,000 lbs., and the July 31, 1948-52 average, 154,384,000 lbs.

Wholesale Price Indexes

The wholesale price index for meats in the week ended August 25 was 95.1, down .6 from the previous week's 95.7 and 20.1 under the August, 1952, index of 115.2. Lard prices rose 13.0 per cent; livestock 2.6; and fats and oils, 2.9 per cent.

CHICAGO PROV. STOCKS

Lard inventories in Chicago on Aug. 31 amounted to 15,046,426 lbs., according to the Chicago Board of Trade. This was a decided decrease compared with the 58,427,628 lbs. of product in store on July 31, and the stocks of a year earlier, which amounted to 88,611,207 lbs. Total D. S. bellies amounted to 3,478,244 lbs. on Aug. 31 as against 4,351,775 lbs. on July 31 and 4,943,883 lbs. a year earlier. Chicago provision items appear below:

	Aug. 31, '53, lbs.	July 31, '53, lbs.	Aug. 31, '52, lbs.
All Brld. Pk. (brls.)	500	648	1,609
P.S. lard (a)	12,017,068	47,623,523	71,305,154
P.S. lard (b)	18,066	1,668,377
Dry rendered lard (a)	438,195	5,275,125	9,860,977
Dry rendered lard (b)	10,984	532,489
Other lard	2,561,363	3,327,514	7,445,076
TOTAL LARD	15,046,426	58,427,028	88,611,207
D.S. Cl. Bellies (conr.)	8,500	51,400
D.S. Cl. Bellies (other)	3,478,244	4,343,275	4,892,485
TOT. D.S. CL. BELLIES	3,478,244	4,351,775	4,943,885
D.S. rib bellies	1,974,628
D.S. fat backs	1,622,981	1,874,668	1,974,628
S.P. regular hams	932,000	735,890	1,101,299
S.P. skinned hams	7,636,528	9,647,838	8,397,516
S.P. bellies	4,599,692	12,556,813	11,111,201
S.P. picnics, S.P. Boston shldrs.	2,281,046	6,323,934	5,101,052
Other cuts meats	4,363,390	5,521,186	8,053,396
TOTAL ALL MEATS	24,913,881	41,012,074	40,685,977
P.S. lard (b)	18,066	1,668,377

(a)—Made since Oct. 1, 1952.

(b)—Made previous to Oct. 1, 1952.

The above figures cover all meat in storage in Chicago including holdings owned by the Govern-

ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis and East St. Louis on August 31, totaled 13,354,355 lbs. of pork meats compared with 18,666,490 lbs. at the close of July and 15,437,980 lbs. a year earlier, the St. Louis Livestock exchange has reported. Total lard stocks were 1,341,073, 2,732,133 and 4,068,014 lbs. for the three dates respectively.

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LIVESTOCK MARKETS

Weekly Review

Three Pig Litters a Year By Missouri Farmer's Sows

While the livestock industry and medical science work and study methods of producing larger litters of hogs to help build up the swine population, a Missouri farmer, Stanley Thilking, has his sows produce three litters of pigs a year instead of two. The Thilking practice of employing the three-litter system would throw the government method of counting the annual pig crops all out of kilter. Thilking's operation is not haphazard. He does it by scientific feeding of brood sows, feeding of compounds for sows and pigs that enable him to wean pigs early and have the sows rebred each time within a period of about 133 days. This adds up to about 13 months, not a serious drawback, he states.

Discussing his practice while on the Chicago market with a shipment of his three-litter hogs, Thilking said that he has been following the practice long enough to learn that the sows suffer no ill effects from rearing three litters of pigs in little more than a year instead of two.

Besides increasing his pig production by about one-third, another important feature of his program is ability to have finished hogs on the market at various times in a year, assuring him of better chances of hitting the higher price periods. He selects the best possible sows and takes good care of them. He weaned an average of nine pigs per sow this spring, with one sow producing 30 pigs in about 13 months.

S. Carolina Disease Lab

An appropriation of \$132,000 for the construction of a livestock disease research laboratory and clinic has recently been approved by the South Carolina legislature, and a centrally located site is being selected. A full-time staff of specialists and technicians will be on duty when the project is completed sometime next year.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended August 22, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK- YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lb.		Good and Choice		Grade B ¹ Dressed		Good Handweights	
	1953	1952	1953	1952	1953	1952	1953	1952
Toronto	\$19.75	\$25.41	\$22.00	\$26.75	\$36.35	\$25.60	\$25.71	\$30.74
Montreal	26.00	21.05	25.65	36.00	25.61	23.50	27.15	
Winnipeg	17.76	24.11	19.50	24.00	33.10	24.60	21.59	27.91
Calgary	19.60	22.98	18.70	23.29	33.45	24.90	20.18	26.53
Edmonton	18.90	23.60	19.00	23.40	33.10	25.50	21.00	24.00
Lethbridge	18.55	24.00	18.50	23.25	33.00	24.55	20.50	25.00
Pr. Albert	17.25	22.00	18.00	23.50	31.60	23.35	18.75	25.50
Moose Jaw	17.10	21.00	17.00	22.60	31.16	23.60	19.80	23.90
Saskatoon	16.75	22.00	18.00	24.00	31.10	23.60	19.80	23.90
Regina	16.00	23.10	17.60	24.00	31.60	23.60	25.40	25.40
Vancouver	18.15	24.50	22.35	26.50	33.75	26.25	25.00	25.00

*Dominion Government premiums not included.

LIVESTOCK AT 65 MARKETS

A summary of receipts and disposition of livestock at 65 public markets during July, 1953 and 1952 was given by the U. S. Department of Agriculture as shown in the table below:

	CATTLE (EXCLUDING CALVES)		Local slaughter
	Salable receipts	Total receipts	
July, 1953	1,498,878	1,792,626	1,002,036
June, 1953	1,649,499	1,974,842	1,056,455
July, 1952	1,311,197	1,525,995	764,835
Jan.-July, 1953	9,724,866	11,556,457	6,397,706
Jan.-July, 1952	7,838,291	9,269,959	4,733,939
5-yr. av. (July, 1948-52)	1,206,600	1,409,991	729,259
	CALVES		Local slaughter
	Salable receipts	Total receipts	
July, 1953	349,401	464,512	268,764
June, 1953	357,860	464,956	261,581
July, 1952	300,509	372,465	190,579
Jan.-July, 1953	2,109,727	2,673,439	1,536,017
Jan.-July, 1952	1,818,302	2,193,990	1,136,519
5-yr. av. (July, 1948-52)	318,338	416,259	230,014
	HOGS		Local slaughter
	Salable receipts	Total receipts	
July, 1953	1,397,613	1,835,579	1,266,395
June, 1953	1,560,750	2,118,538	1,431,284
July, 1952	1,712,635	2,267,519	1,404,018
Jan.-July, 1953	12,382,001	17,264,050	12,041,092
Jan.-July, 1952	10,182,781	16,616,196	14,831,525
5-yr. av. (July, 1948-52)	1,645,988	2,245,141	1,398,126
	SHEEP AND LAMBS		Local slaughter
	Salable receipts	Total receipts	
July, 1953	721,373	1,158,488	544,731
June, 1953	647,595	1,108,190	558,623
July, 1952	679,037	1,066,860	423,605
Jan.-July, 1953	4,375,547	8,035,102	4,150,008
Jan.-July, 1952	4,022,190	7,413,875	3,486,981
5-yr. av. (July, 1948-52)	745,539	1,180,498	528,200

Lambs Dip To 6-Year Low

The heaviest selling of lambs since last April in Chicago forced live prices the past week to the lowest in six years, members of the trade disclosed. Outside of a short load of closely sorted lambs at \$21, the market on choice and prime stock was around \$19 to \$19.50 as prices in two days dropped about \$2 below levels at the close of last week. Monday's heavy volume of receipts ran about 81 per cent above a week earlier and about 98 per cent above the six previous Mondays.

LIVESTOCK CAR LOADINGS

A total of 6,970 cars was loaded with livestock during the week ended Aug. 15, 1953, according to the American Association of Railroads. This was a decrease of 355 cars from the same week in 1952 and 2,315 less than during the corresponding period of 1951.

California Leads In June Cattle, Sheep Kill; Ia., Hogs

A Bureau of Agricultural Economics report on June livestock slaughter by states showed California leading in cattle butchering, with 185,000. Illinois placed second with 182,000, followed by Texas with 145,000. The 127,000 calf slaughter in Texas placed first, second and third spots going to Wisconsin and New York with 82,000 and 73,000 respectively.

Iowa was first in hog slaughter with 697,000 head, followed by 434,000 in Illinois and 366,000 for Minnesota. California sheep and lamb slaughter numbered 184,000 head to rank first. Second-place New York counted 108,000 head, while Illinois stood third with 93,000.

Two Lamb Crops Not Practical, Says U. of I. Professor

It is better to apply present techniques and skills in sheep raising to increase lamb production rather than to shoot for two lamb crops a year, in the opinion of U. S. Garrigus of the University of Illinois. He says the efforts to get two lamb crops a year from each ewe have not been very successful. Experience and research have provided enough knowledge about breeding, feeding and management to enable most sheepmen to produce more pounds of lamb and wool from each ewe.

Argentine Livestock Gains Moderately

According to 1952 census figures released recently, the Argentine livestock industry shows a moderate gain over the previous census taken in 1947. Cattle totaled 45,262,995 head in 1952 as against 41,048,162 in 1947; sheep numbered 54,683,731 as against 51,171,632 and hogs numbered 3,989,188 as against 2,930,786. The figures represent a gain of 9 per cent for cattle, 5 for sheep and 33 for hogs.

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LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, September 1, were reported by the Production and Marketing Administration as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARRIOWS & GILTS:					
Choice:					
120-140 lbs.	..\$18.00-20.50	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	..20.00-22.25	None rec.	None rec.	None rec.	..\$21.00-22.00
160-180 lbs.	..22.00-23.50	\$20.50-23.00	None rec.	\$19.75-23.00	22.00-23.50
180-200 lbs.	..23.25-24.65	22.75-24.25	\$23.50-24.50	22.00-24.25	24.00-24.75
200-220 lbs.	..24.50-24.65	23.75-24.50	24.25-24.50	24.00-24.50	23.50-24.25
220-240 lbs.	..24.50-24.65	24.25-24.75	24.25-24.50	24.00-24.50	23.50-24.25
240-270 lbs.	..24.00-24.60	24.50-24.75	None rec.	23.50-24.25	23.50-24.00
270-300 lbs.	..None rec.	24.00-24.75	None rec.	22.50-23.75	22.50-23.00
300-330 lbs.	..None rec.	None rec.	None rec.	20.75-22.75	21.00-23.00
330-360 lbs.	..None rec.	None rec.	None rec.	20.75-22.75	None rec.
Medium:					
160-220 lbs.	..None rec.	None rec.	None rec.	18.00-23.75	None rec.
SOWS:					
Choice:					
270-300 lbs.	..22.50-22.75	23.00-23.50	22.50-22.75	22.25-23.00	22.50-23.00
300-330 lbs.	..22.50-22.75	22.50-23.25	22.50-22.75	21.25-22.50	22.00-22.50
330-360 lbs.	..21.75-22.75	22.00-22.75	22.25-22.75	21.25-22.50	21.00-22.50
360-400 lbs.	..21.00-22.00	21.50-22.25	21.00-22.50	20.00-21.50	19.50-21.00
400-450 lbs.	..20.25-21.25	21.00-21.75	20.25-21.25	19.50-20.50	18.00-19.50
450-550 lbs.	..18.75-20.50	20.00-21.25	20.00-20.50	18.75-19.75	None rec.
Medium:					
250-500 lbs.	..None rec.	None rec.	None rec.	16.00-22.50	None rec.

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	..25.50-27.00	24.50-27.00	24.50-26.25	25.75-27.25	25.00-26.50
900-1100 lbs.	..26.50-27.50	26.25-27.75	25.25-27.00	26.50-27.75	25.50-27.00
1100-1300 lbs.	..26.50-27.50	26.00-27.75	25.25-27.00	26.75-27.75	25.50-27.00
1300-1500 lbs.	..25.50-27.00	24.25-27.50	24.00-28.50	25.00-27.75	25.50-27.00
Choice:					
700-900 lbs.	..22.00-26.50	21.00-26.25	21.50-25.25	21.50-26.50	22.50-25.50
900-1100 lbs.	..22.50-26.50	22.00-26.25	21.75-25.25	21.50-26.75	22.50-25.50
1100-1300 lbs.	..22.50-26.50	22.50-26.25	21.75-25.25	21.50-26.75	22.00-25.50
1300-1500 lbs.	..22.50-26.00	22.50-26.00	21.50-25.25	21.50-26.75	22.00-25.50
Good:					
700-900 lbs.	..17.50-22.50	17.00-22.00	16.50-21.50	17.50-21.50	17.00-22.50
900-1100 lbs.	..18.00-22.50	17.00-22.50	17.00-21.75	18.00-21.50	16.50-22.50
1100-1300 lbs.	..18.00-22.50	17.50-22.50	17.00-21.75	18.00-21.50	16.00-22.00
Commercial:					
all wts.	..12.50-18.00	12.75-17.50	12.00-17.00	14.50-18.00	12.00-17.00
Utility, all wts.	..9.00-12.50	10.50-12.75	9.50-12.00	11.50-14.50	10.00-12.00
HEIFERS:					
Prime:					
600-800 lbs.	..25.50-26.75	22.50-24.75	23.50-24.75	23.75-25.50	22.50-24.50
800-1000 lbs.	..25.25-26.50	23.75-25.50	23.75-25.25	24.00-25.50	23.50-25.00
Choice:					
600-800 lbs.	..21.50-25.50	19.50-23.75	20.00-23.75	19.50-23.75	20.50-22.50
800-1000 lbs.	..21.50-25.50	20.00-23.75	20.25-23.75	19.50-23.75	21.00-23.50
Good:					
500-700 lbs.	..17.00-21.50	16.50-20.00	15.00-20.25	15.00-19.50	15.50-20.50
700-900 lbs.	..16.50-21.50	16.50-20.00	15.50-20.25	15.00-19.50	16.00-21.00
Commercial:					
all wts.	..11.50-17.00	11.75-16.50	11.00-15.50	12.00-15.00	12.00-16.00
Utility, all wts.	..8.00-11.50	9.00-11.75	8.00-11.00	9.00-12.00	10.00-12.00
COWS:					
Commercial:					
all wts.	..11.00-12.50	10.50-12.00	10.50-12.00	10.50-12.25	11.50-12.50
Utility, all wts.	..9.00-11.00	8.50-10.50	9.00-10.50	9.00-10.50	9.50-11.50
Canner & cutter	..6.00-9.00	7.00-9.00	6.50-9.00	6.50-9.00	7.00-9.50
BULLS (Yr. Excl.) All Weights:					
Good:	..None rec.	10.50-13.00	None rec.	10.00-12.00	12.00-13.00
Commercial:	..11.50-12.50	13.00-14.00	12.00-12.50	12.00-13.00	12.00-13.00
Utility:	..10.00-11.50	10.00-13.00	9.50-12.00	10.50-12.00	11.00-13.00
Cutter:	..7.00-10.00	8.00-10.00	8.00-9.50	9.00-10.50	11.00-13.00
VEALERS:					
Choice & prime:	..15.00-21.00	20.00-22.00	16.00-19.00	16.00-18.00	19.00-23.00
Com'l & good:	..9.00-15.00	14.00-20.00	11.00-16.00	12.00-16.00	14.00-19.00
CALVES:					
Choice & prime:	..13.00-17.00	12.50-17.00	13.00-17.00	14.00-17.00	14.00-19.00
Com'l & good:	..8.00-13.00	11.00-12.50	9.00-13.00	11.00-14.00	11.00-14.00

SHEEP & LAMBS:					
SPRING LAMBS:					
Choice & prime:	..18.00-20.00	19.00-20.00	18.25-19.50	17.75-18.25	18.50-19.00
Good & choice:	..16.00-18.00	17.50-19.00	16.00-18.25	15.00-17.75	16.50-18.50
EWES (Shorn):					
Good & choice:	..3.50-4.50	5.00-6.50	4.25-6.00	4.50-5.00	5.00-6.00
Cull & utility:	..3.00-4.00	4.00-5.00	3.00-4.50	3.00-4.50	3.00-5.00

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE					
	Week	Prev. Week	Cor. Week		
	Aug. 29	Week	1952		
Chicago	26,029	26,092	19,156		
Kansas City	29,226	30,496	23,001		
Omaha	31,176	30,849	22,604		
E. St. Louis	18,067	15,682	11,938		
St. Joseph	15,460	13,665	8,971		
St. Paul	12,000	11,689	10,192		
Wichita	6,079	7,288	5,483		
New York & Jersey City	10,695	10,073	8,056		
Okla. City	10,153	10,958	15,698		
Cincinnati	5,703	5,639	5,698		
Denver	18,994	13,008	...		
St. Paul	18,216	17,241	12,762		
Milwaukee	3,606	3,402	...		
Total	195,890	194,657	148,789		
HOGS					
Chicago	29,136	23,322	37,781		
Kansas City	9,436	9,169	10,833		
Omaha	24,838	19,630	29,793		
E. St. Louis	24,243	19,324	23,592		
St. Joseph	14,797	14,303	18,004		
St. Paul	16,029	14,094	25,572		
Wichita	5,349	2,227	9,722		
New York & Jersey City	43,089	42,375	45,970		
Okla. City	6,542	10,281	...		
Cincinnati	13,439	13,828	61,987		
Denver	10,104	8,556	...		
St. Paul	30,634	23,347	25,355		
Milwaukee	4,202	3,623	...		
Total	225,296	200,340	299,490		
SHEEP					
Chicago	6,401	7,071	7,516		
Kansas City	10,455	6,318	4,960		
Omaha	15,190	9,120	12,545		
E. St. Louis	8,259	5,475	4,764		
St. Joseph	10,046	8,534	6,264		
St. Paul	8,045	5,382	2,075		
Wichita	1,449	4,959	1,047		
New York & Jersey City	45,636	46,862	42,482		
Okla. City	5,263	6,003	...		
Cincinnati	1,441	1,125	10		
Denver	26,493	19,340	...		
St. Paul	5,488	5,588	5,461		
Milwaukee	1,247	970	...		
Total	140,150	126,067	93,127		

*Cattle and calves.
*Federally inspected slaughter, including directs.
*Stockyards sales for local slaughter.
*Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Sept. 2, were as follows:

CATTLE:	
Steers, choice	..\$22.25 only
Steers, util. & com'l.	..12.00@18.00
Heifers, choice	..None rec.
Heifers, util. & com'l.	..12.00@16.00
Cows, com'l.	..10.00@10.50
Cows, utility	..8.50@10.00
Cows, canner, cutter.	..7.00@8.50
Bulls, com'l.	..11.00@13.25
Bulls, can. & cut.	..10.00@11.00
VEALERS:	
Choice & prime	..\$21.00@22.00
Good & choice	..20.00@21.00
Com'l & good	..15.00@20.00
HOGS:	
Gd. & ch. 150/240.	..\$25.00@25.50
Sows, 400/down	..21.25@21.50
LAMBS:	
Good to prime	..22.50@23.25

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Aug. 29:

	Cattle	Calves	Hogs*	Sheep*
Salable	124	892	69	...
Total (incl. directs)	6,515	5,206	19,969	21,127
Prev. week:	150	656
Total (incl. directs)	5,769	5,423	18,070	24,608

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Aug. 27	3,083	420	7,504	2,751
Aug. 28	940	382	5,725	1,172
Aug. 29	425	158	3,518	8,215
Aug. 31	18,290	438	5,600	7,109
Sept. 1	7,500	400	10,500	2,800
Sept. 2	5,000	300	6,500	3,700
*Week so				
far	30,790	1,138	22,609	13,669
Week ago	46,689	2,103	33,030	9,591
Year ago	33,674	943	25,795	6,653
2 yrs. ago	26,024	1,041	27,065	4,695
*Including 5,630 hogs and 5,588 sheep direct to packers.				

SHIPMENTS				
Aug. 27	3,629	66	888	614
Aug. 28	2,279	24	1,106	189
Aug. 29	1,178	...	308	168
Aug. 31	4,811	...	427	337
Sept. 1	3,000	...	1,000	300
Sept. 2	1,000	...	500	200
Week so				
far	8,811	...	1,927	851
Week ago	16,327	223	2,870	338
Year ago	11,619	112	665	293
2 yrs. ago	11,120	315	2,543	1,569

TOTAL AUGUST RECEIPTS				
	1953	1952		
Cattle	204,820	160,093		
Calves	12,795	10,871		
Hogs	188,858	215,106		
Sheep	55,264	58,387		

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 29, 1953, as reported to The National Provisioner:

CHICAGO

Armour, 3,380 hogs; Wilson, 2,045 hogs; Agar, 8,424 hogs; shippers, 5,561 hogs; and others, 15,284 hogs. Total: 26,029 cattle; 1,942 calves; 34,697 hogs; and 6,401 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,352	2,116	1,914	2,802
Swift	5,318	2,079	1,403	4,438
Wilson	1,353	127	2,815	...
Butchers	8,451	124	847	...
Others	5,596	2,457	3,215	...
Totals	24,780	4,446	9,436	10,455

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	7,703	4,296	2,705	...
Cudahy	5,262	3,149	2,074	...
Swift	7,595	5,057	3,849	...
Wilson	3,191	4,598	650	...
O'Neill	241
Cornhusker	723
Neb. Beef	697
Eagle	82
Omaha	678
Hoffman	108
Rothschild	571
Roth	1,599
Kingman	1,801
Merchants	144
Midwest	127
Omaha	574
Union	574
Others	...	11,068
Totals	31,672	28,168	9,275	9,275

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,682	2,219	7,276	4,249
Swift	6,482	4,536	8,223	4,010
Hunter	1,178	...	3,173	...
Hell	1,807	...
Krell	1,288	...
Laclede	483	...
Luer	1,993	...
Totals	11,342	6,755	24,243	8,259

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	5,444	889	7,266	3,076
Armour	4,882	676	6,114	178
Others	6,584	811	2,090	283
Totals*	16,910	2,376	15,470	3,537

*Do not include 178 cattle, 1,417 hogs and 3,846 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,053	3,617	2,003	...
Cudahy	3,777	...	4,048	1,024
Swift	3,301	...	3,373	1,412
Butchers	416
Others	9,540	25	4,063	6
Totals	22,087	31	17,651	4,445

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,703	583	1,678	1,449
Kansas	517
Dunn	156
Dold	113	...	727	...
Snufowler	16	...	24	...
Pioneer	129
Excel	807
Others	858	...	651	...
Totals	4,209	583	3,080	1,449

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	419	...
Kahn's
Meyer
Schlaechter	64	...	62	18
Northside
Others	5,266	1,639	14,610	2,401
Totals	5,330	1,101	14,610	2,838

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	187	...	195	...
Swift	531
Wilson	122
Acme	657
Pioneer	825
Century	337
Clougherty	342	...
Coast	241
Commercial	392
Gr. West	377
Harmon	546
Ideal	885
Luer	728	...
MacMillan	316
Others	3,946	1,512	757	...
Totals	9,360	1,512	2,022	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,541	221	2,248	12,102
Swift	1,870	234	1,385	8,880
Cudahy	951	180	1,540	2,800
Wilson	598
Others	6,864	286	1,799	379
Totals	11,824	901	6,972	24,361

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,860	1,878	12,125	2,137
Bartusch	1,288
Cudahy	1,268	433	...	370
Rifkin	977	44
Superior	1,620
Swift	7,203	2,255	18,509	2,981
Others	3,070	1,303	6,710	1,030
Totals	21,286	5,913	37,344	6,518

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	1,856	2,745	4,153	1,093
Others	1,935	1,455	310	260
Totals	3,791	4,200	4,463	1,353

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,231	3,543	446	2,499
Swift	3,523	3,000	792	3,269
Bl. Bonnet	729	85	186	...
City	379	...	29	...
Rosenthal	250	48
Totals	7,112	6,766	1,453	5,768

TOTAL PACKER PURCHASES

	Week ended Aug. 29, 1953	Prev. Week	Cor. 1952
Cattle	194,822	189,356	144,027
Hogs	199,609	179,581	211,963
Sheep	84,662	75,143	64,508

CORN BELT DIRECT TRADING

Des Moines, Ia., Sept. 2—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were.

Hogs, good to choice:

160-180 lbs.	...	\$18.00@22.00
180-240 lbs.	...	21.25@24.40
240-300 lbs.	...	22.25@24.40
300-460 lbs.	...	21.50@23.50

Sheep:

270-300 lbs.	...	21.50@22.75
440-550 lbs.	...	18.00@20.60

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
Aug. 27	27,000	34,500
Aug. 28	26,500	37,000
Aug. 29	23,500	25,000
Aug. 31	33,500	57,000
Sept. 1	35,500	39,500
Sept. 2	30,000	32,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended August 29 with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	349,000	319,000	170,000
Previous week	338,000	316,000	157,000
Same wk. 1952	321,000	367,000	195,000
1953 to date	9,336,000	13,328,000	5,308,000
1952 to date	7,589,000	17,194,000	4,079,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Aug. 27:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,900	1,525	1,950	275
N. Portland	3,475	720	1,500	2,385
S. Francisco	1,750	400	1,375	10,300</

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly

Sausage Equipment

6334—GRINDER: Ross Superfeed #534, used 5 hrs., like new, less motor	\$1200.00
6453—GRINDER: Buffalo #26-B, 25 HP. mtr.	875.00
6358—GRINDER: Buffalo, with #50 bowl, 3 HP. motor	300.00
5813—MIXER: Buffalo #5, 1500# cap. reconditioned	1350.00
6184—MIXER: Anco, 32" x 45" x 24", 1000# cap., 15 HP., with air tilting cover, reconditioned & guaranteed	1250.00
5833—SILENT CUTTER: Buffalo #25-B, 600# cap. self unloading, less mtr.	2000.00
5634—SILENT CUTTERS: (2) Buffalo #26-B, 600# cap. self unloading, less mtr.	950.00
6512—SILENT CUTTER: Buffalo #45, with 35 HP. mtr. & starter, self emptying, guaranteed in excellent cond.	1950.00
6564—STUFFER: Anco #405, little used, excellent condition	950.00
6586—STUFFER: Randall #202, one stuffing cock, new gasket	495.00
5635—CASING STUFFER: for Pullman type loaves, 16" x 4" x 36", on four legs	275.00
6375—SLICER: U.S. HD #3, stainless steel conveyor	1275.00
6423—PATTY MAKER: Holymatic	375.00
6014—READCO STRIP CUTTER: type 4-PS, 1946 mdl. with 1/4 HP. motor	125.00
182—COOKING TANK: steel, with rising false bottom, hand witch, 48" x 48" x 72"	165.00
221—HAM COOKING TANKS: (2) with coils & thermostat controls	145.00
6173—HAM MOLDS: (64) Adelman #202X, stainless steel, 11" x 6" x 5 1/2", 112 hams, ea.	12.00
We are offering for sale the following outstanding New, complete Rendering Layout. This equipment has never been in production; only a test run on lard was made after installation. Equipment located in Chicago and can be inspected on foot—	
6598—RENDERING COOKERS: Globe Co. 5' x 12", each complete with 2" insulation, 6' x 8' x 2" Percolator, Herringbone Reduction Drive, 25 HP., 220-440 volt totally enclosed motor, starting equipment, complete, ea.	\$6500.00
6599—HYDRAULIC PRESS: Globe Co., 300 ton, 24" x 38" curb, with	
HYDRAULIC STEAM PUMP: 12" x 1 1/4" x 12", lubricator, regulator & bearings..	7250.00
6601—LARD PUMPS: Blackmer Rotary with 1 1/2 HP. mtr.	135.00
6602—VACUUM PUMP: Platt, steam, horizontal duplex, bed plate & lubricator	350.00
6603—STEAM JET EJECTORS: Ingersoll-Rand vertical, each with 3 HP. motor driven pump	1150.00
6604—FILTER PRESS: Anco #222, for lard with 35-24"x24" plates	950.00

Rendering

6607—COOKER: Jordan 4' x 10". New, never used Bids requested
6566—HYDRAULIC PRESS & PUMP: 80 ton, Anco #214 press; 7" x 3/4" x 38" steam operated Hydraulic Pump, stainless steel rod & auto. lubricator, complete	\$1150.00
6605—EXPELLERS: (2) Anderson R.B., two magnetic separators, good working condition	ea. 4500.00
6606—SR. HOG: left hand, 50 HP. mtr. with starter & switch, 20"x15" hopper opening, used very little Bids requested
315—HOG: (Crusher) recently reconditioned, 25 HP. mtr. with starter	850.00
6299—LARD KETTLE: 150 gal. cap. with Agitator & Gear Head motor, excellent cond.	775.00

Miscellaneous

6608—BOILER: 100 HP. Lefell Scotch Marine, 150# wp., excellent condition	\$3450.00
156—BOILER: Gas fired, Erie City, New 1952, 131 HP., 150# pressure with Nordene Gas Burner, on foundation	2000.00
6609—PAK-ICER: Vilter, 3 1/2 ton, practically new condition, guaranteed	1350.00
6430—TRIPE WASHER: 36" dia. x 36" perforated cyl., tight & loose pulley drive	400.00
6513—BAND SAW: Jones-Superior #54, 36" x 3 HP. mtr., less table	350.00

All Offerings Subject to Confirmation and Prior Sale
WRITE FOR FULL PARTICULARS
DISPLAY ROOMS and OFFICES
 1401 W. Pershing Rd. (39th St.)
 U. S. Yards, Chicago 9, Ill.
 Cliffside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
 • Liquidators and Appraisers

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.00; additional words, 20c each. "Position wanted" special rate: minimum 20 words, \$3.00; additional words, 15c each. Count

address or box numbers as 8 words. Head lines 75c extra. Listing advertisements 75c per line. Displayed, \$9.35 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

HELP WANTED

SALESMAN

Nationally known company with well-established business in meat and sausage packaging material wants an experienced salesman to handle their sales in Ohio and adjacent territory, with headquarters possibly in Cleveland, Ohio. This is a first class business connection and the sales possibilities and remuneration will attract a high caliber man. The job consists of handling the present volume of business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in confidence giving complete details regarding experience, age, etc. Address

W-294, THE NATIONAL PROVISIONER
 15 W. Huron St. Chicago 10, Ill.

WANTED

A FRUSTRATED PROVISION MAN

Are you tired of waiting for the boss to retire so you can have his job? Can you direct the distribution of pork from a thousand hogs a day? Can you do some phone selling? Can you get a sales organization to work for you? Are you over 30 and under 45 years of age, ambitious, want to run your own department, had at least 5 years provision department experience? Midwest—young progressive packer has a place for you. Write fully. W-290, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN

For new federally inspected packing plant, located in Ohio, with sausage kitchen having 150,000 pounds weekly capacity. Must have experience in manufacture of quality products and a good understanding of cost and yield applications. Attractive salary and production bonus plan available. Give references. W-308, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN: Calling on sausage plants, to sell a superior PROCESSED PORK WHEAT BINDER of proven merit. Trial orders will repeat. Federal inspected plants among our customers. Liberal commission. Territory protected. W-288, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: To take charge of sales in good fast growing plant now killing 200 cattle and 300 hogs per week. Complete sausage kitchen. Wonderful opportunity for the right man. May buy in if desired. Give experience, references and salary required. CASPER PACKING CO., Inc., Box 1088, Casper, Wyoming.

OFFICE MANAGER: For large independent sausage manufacturer in Chicago. Complete knowledge of bookkeeping in all its phases is necessary. Also have opening for credit man and bookkeeper. References required. Reply to Box W-300, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

ANCO BACON SLICER and Anco frozen meat slicer. Prefer slicers with moving table. Must be in good condition. Also wanted, ice compressors size 6 x 6, 7 1/2 x 7 1/2 or 8 x 8 with condensers and motors. Toledo scales, house trucks with rubber wheels, meat rails and hangers, galvanized or stainless steel boning tables, sausage stuffer, grinder, mixer and silent cutter. State sizes, makes, condition and age. Reply to Box EW-314, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 60 or 80 H.P. 100 lbs. pressure oil fired boiler. State location, style, number oil, condition of tubes, and condensate pump, age and price. EW-311, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 500 ton curb press, 4 x 10 cooker, lard roll. Anderson duo and super duo expellers, fry presses. Contact Box EW-33, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

WANTED: Steam operated hydraulic curb press 300 - 750 tons. Must be in good condition. EW-281, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

REFRIGERATION UNITS: Four Dromgold and Glenn units with electric motors. Three units 16 x 28 x 44. One unit 19 x 28 x 60. Excellent condition and priced for sale at less than half price. \$400.00 for all four units. Write or call Dreher Packing Company, Columbia, South Carolina.

BUFFALO STUFFER: One 100 lb. used stuffer for sale, with compressor. Good condition. F.O.B. New York state. United Butchers Supply Company, 509 Monroe St., Toledo 4, Ohio.

★ **ANDERSON EXPELLERS** ★
 All Models. Rebuilt, guaranteed, or AS IS.
PITTOCK & ASSOCIATES, Glen Riddle, Penna

Two—Hayssen Over Wrap 12 Wiener machines in good mechanical condition. Priced right. FS-312, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

WANT BID FOR 14,500 SQ. FT. WHOLESALE MEAT BUILDING—CHICAGO
U.S. ARMY INSPECTION IN FORCE
 Owner planning retire. Est. 25 yrs. Suppliers to rest., hotels, inst., etc. Sales \$500,000 yr. Complete, modern equip.: rails, trolleys, floor, rail scales, 5,000 sq. ft. coolers, 3,500 cu. ft. deep freeze. Re-inforced concrete bldg. 14,500 sq. ft. Real estate alone worth \$100,000. Sell real estate with or without business, good will, trucks, etc. Small down pymt., bal. like rent. ALRIK CO. 1607 W. Howard St., Chicago. Phone Br. 4-2680

RESTAURANT PROVISION COMPANY: For sale Handles meats, seafoods, institutional canned goods and paper goods. A leading consumer frozen food line available. Equipment—three 1 1/2 ton trucks, two coolers, one freezer, scales, new band saw, stacker slicer, patty machine, cube machine, tables, counter, stock all fresh and viable. This year's sales should be over \$250,000.00. Located in growing industrial town in Midwest. Only business of its kind within 40 miles. FS-315, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: A wholesale and retail packinghouse market in the vicinity of Detroit. Reason for selling, owner leaving for the south. For information write Mrs. T. Graham, 23003 Chippewa, Detroit 19, Mich.

BUSINESS OPPORTUNITIES

ADDITIONAL LINES WANTED: For aggressive food sales organization selling to jobbing houses and manufacturers. Philadelphia and 100 mile radius. W-312, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ATTENTION: Meat Packers. How do I work up excess beef fat? I can send you formula and complete instructions. Price \$15.00. W-313, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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